



# KAISER

## PINOT GRIS



**Vintage:** 2013

**Wine Region:** Neusiedlersee-Hügelland – Burgenland - Österreich

**Vinyard:** Light hill

**Soil:** sandy loess and loam with micashist

### **Vinifikation:**

On the vine we just leave 9 - 11 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get good developed grapes we also remove the leaves on the grape level, so that the sun can reach the berries. After a ripeness of 19° KMW (ap.190 g/l sugar) we picked the grapes by hand destemmed it and cooled the maishe for 8 hours (cold maceration). Than we press it tightly. After this, we started with a clear grape juice the fermentation, in stainless steel tanks, which were controlled by 15 °C for 14 days.

**Amount:** 5800 l/ha

**alcohol:** 13,1% vol.

**residal sugar:** 3,6 g/l

**acid:** 6,1 g/l

**Wine description:** Yellow colour with golden highlights,  
in the nose it offers ripe pear and fine herbs  
refreshed acid and a harmonous balance

**Service temperatures:** 10-12 °C

