



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2018

PINOT BLANC

GRAPES:	100 % Pinot Blanc		
VINYARD AGE:	5 - 10 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	a soft slope directed south, 500 - 550 m sea level		
SOIL:	limestone gravel with clay		
YELD PER HECTARE:	7.000 kg/ha		
STORAGE:	5 years		
SERVING TEMPERATURE:	8 - 10 °C		
ANALYTICAL VALUES:	Vol% Alk.:	13,5	Total acidity: 5,4
	pH value:	3,9	Residual sugar gr/lt: 2,8

VINIFICATION:

Manual selection in the vineyard, fermentation half on oak barrels and half in stainless-steel tanks, followed by development on the lees for another six months, combined in April 2017.

DESCRIPTION:

The wine has a straw yellow and a light green shimmer, a clean fruity nose of apricot and peach, a light creamy softness and a mineral finesse, a elegant and concentrated finish.

RECOMMENDED PAIRINGS:

Interesting all-rounder, a premium aperitif and wonderful summer wine, it goes well with light fish dishes and white meat, recommended with vegetable dishes and especially asparagus, it also pairs nicely with mild cheese.



AWARDS:

2015	2 glasses	Gambero Rosso 2017, Vini d'Italia
2016	2 glasses	Gambero Rosso 2018, Vini d'Italia
	88 points	Wein-Plus.eu
	90 points	Falstaff Wein Guide 2018/19
2017	88 points	Wein-Plus.eu
	90 points	Faalstaff Weine Guide 2019/20
	Gold	The WineHunter

ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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