



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2018

PINOT BLANC

RISERVA

GRAPES:	100% Pinot Blanc, various clones		
VINYARD AGE:	10 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	500-550 m above sea level, exclusively on an eastern slope with a 35% gradient		
SOIL:	calcareous soil containing clay and porphyry		
YELD PER HECTARE:	6.500 kg/ha		
STORAGE:	6 - 10 years		
SERVING TEMPERATURE:	10 - 12 °C		
ANALYTICAL VALUES:	Vol% Alk.:	14,0	Total acidity: 5,3
	pH value:	3,3	Residual sugar gr/lt: 2,3

VINIFICATION:

Harvest in small boxes with manual selection in the vineyard. The grapes are destemmed, squeezed and gently pressed at low pressure. No clarification of the must, 100% spontaneous fermentation in Tonneaux. Aging on raw yeast for one year, bottling in May 2020, keeping for at least 6 months in the bottle.

DESCRIPTION:

intense straw yellow color with greenish reflections, hazelnut aromas with intense exotic fruits, such as mango, banana and melon, and delicate aromas of wood notes on the background.

In the mouth it is very persistent, velvety, fresh and elegant.

RECOMMENDED PAIRINGS:

This wine pairs wonderful with fish dishes and seafood, like fish soup and mussels, with tuna, octopus and scampi, especially with trout and char. Nice combination with white meat, vegetables and asparagus. Also goes very well with typical local dishes such as Schlutzkrופן and spinach Spätzle and wonderful with aged cheese.



AWARDS:

2017	Award Gold 91 points	The Wine Hunter 2020 Falstaff Wein Guide 20/21
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Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

Piganó 42 - 39057 San Michele / Appiano sulla strada del vino (BZ) Italia - www.weingut-englar.com

P.IVA: 01361650219 / UID-Nr. IT 01361650219 - CF: KHNJNN59E12A952J

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