

TURMALIN

Grauburgunder
Ried Kreuzberg
2018 Vintage



SIGNUM
BLANC



ORIGIN

Ried Kreuzberg
Südsteiermark DAC

SOIL

Tourmaline-bearing weathered metamorphic rock

GRAPE VARIETY

Grauburgunder (Pinot Gris)

VEGETATION CYCLE

Late budding, very warm spring with early flowering. Dry summer. Earliest harvest ever; relatively abundant rainfall at the beginning of autumn.

VINIFICATION

100% hand harvest
After spontaneous fermentation, 27 months on the fine lees
Élevage in cask

DESCRIPTION

Initially reserved on the nose, with a little air & time the Grauburgunder shows yellow fruit aromas of ripe apple, quince & peach, with a hint of smokiness. This wine is characterised by good incisive acidity, tautness and freshness, as well as by prominent spicy quartz aromas, delicate hints of brioche, coconut, a bit of vanilla and touches of nut tending toward almond. Authoritative, tightly woven and precise with wonderful balance and a long finish.

ANALYTIC DATA

Alcohol: 13.5% Vol.
Residual sugar: 1.1 g/l, dry
Acidity: 5.9 g/l

CULINARY CONCEPT

This Grauburgunder is impressive for its ripeness and rich fruit. Its balance & depth make it a perfect table companion, both for expressive light-coloured sauces and delicate dark ones. This wine combines spiciness with consistent balance between sweetness & acidity.

SERVING SUGGESTIONS & MATURITY

A large Burgundy glass, open 4-6 hours beforehand
Drinking window: 2022 +
Optimal maturity: 2023-2033 +