



- Country: Austria
- Region: Thermenregion
- Subregion: Niederosterreich
- Vintage: 2018
- Colour: White
- Grape Variety: Weisser Burgunder/Pinot Blanc
- ABV: 12.5%
- Bottle Size: 75cl
- Closure: Screw cap
- Style: Crisp but fruity
- **Drink With:** Seafood, fish or veal and poultry dishes.

## WEINGUT STADLMANN - WEISSER BURGUNDER

https://gerrardseel.co.uk/products/weingut-stadlmann-weisser-burgunder

This delicious, certified organic white wine comes from the Anninger vineyard in Austria's Thermen region. It has inviting aromas of pears, apricots and pineapple backed by some hints of cherry, chestnuts and honey. On the palate it shows some mineral characteristics thus making it an ideal food wine. It has a near perfect balancing acidity with a firm structure that culminates in an elegant finish. This is a wonderful wine that is guaranteed to please and as an accompaniment to dishes such as seafood pasta or even Wiener Schnitzel if you can find one! Then again you could just drink it!!

Grown in the continental climate of the Vienna Woods where there is a strong influence of an Alpine wind, the large diurnal temperature difference helps preserve the fresh acidity in the grapes during the ripening period. The soil structure too plays a great part with the calcareous nature adds a mineral undercarriage to the wine making it a superb food partner.

The alcoholic fermentation is done in large wooden barrels that impart little flavour to the final wine but rather they simply allow a gentle oxidation during the process. When the fermentation is finshed it has only 1.5 grams per litre of sugar making it truly dry yet the fine fruit flavours make it charming and very approachable.

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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