

# HÖPLER

## PANNONICA BLANC

*Burgenland*

A brilliantly blended cuvee of extraordinary quality - shimmering with the clarity of our unique climate and soil. Pannonica White is the refreshing hero for a balmy summer's eve. A little vacation in every bottle, for the pure joy of life!

**COLOR:** Light yellow-green

**NOSE:** Spicy hay, aromas of apricot, hints of roses and lime

**PALATE:** Highly elegant on the palate, carried by fine acidity

**FOOD PAIRING:** Particularly suited to fresh lobster, white meat dishes and Asian dishes.

**GRAPE VARIETIES:** Gruner Veltliner, Chardonnay, Pinot Blanc

**APPELLATION:** Burgenland

**CLASSIFICATION:** Landwein

“Pannonica” is a reference to our heritage: Pannonia - once a province of the Roman Empire, bounded North and East by the river Danube.

**TASTING NOTES:** Very slight hints of fresh pear peel on nose and palate are joined by fresh lemon concentration on the palate. Chardonnay in the blend provides midpalate texture and with a bit of air there also are notions of riper, juicier yellow pear. Not a showy but rather subtle and light-bodied. Will work on its own or as a versatile accompaniment to the table.

