

HÖPLER

PINOT BLANC

Burgenland

COLOUR: Light yellow

NOSE: Aromas of exotic fruits and pineapple

PALATE: It is juicy on the palate, rounded and showing hints of citrus and fully ripe fruits

FOOD PAIRING: Wonderful with white meats and spicy Asian dishes.

BOTTLE CLOSURE: Screw cap

OPTIMAL DRINKING TEMPERATURE: 6-10°C (42.8-50.0°F)

GRAPE HARVEST: Harvested by hand

VINIFICATION: Steel tank & 7% Caucasion oak

AWARDS:

90 points - A la Carte, July 2017 (Austrian wine magazine)

90 points - A la Carte 2018, Austrian wine guide

Silver - Rodeo Uncorked! 2018, Texas

GRAPE VARIETY: Pinot Blanc

APPELLATION: Burgenland

CLASSIFICATION: Quality wine

RESIDUAL SUGAR: 3.6g/l

ACIDITY: 5.7g/l

ALCOHOL: 12.0vol%

