

BÜCHSENÖFFNER

CUVÉE

Location: Cardano

Sea level: 330 m

Soil: deep, sandy porphyry weathered soil

Slope gradient: 20-55%

Cultivation system: Pergel / Guyot / Alberello

Age of vines: 20-45 years

Grape harvest: beginning - mid September

VINIFICATION

Grape Varieties: 90% Muscat Blanc, 10% Pinot Grigio.

Fermentation: Gentle whole-grape pressing, 12 hours maceration, natural sedimentation with subsequent temperature-controlled fermentation in stainless steel tank.

Maturation: 100% fermentation in stainless steel with fine lees storage until beginning of January.

TASTING NOTES

Colour: Bright golden yellow with rosé-coloured hues.

Fragrance: A genuine summer dream – pleasant floral, white melon fragrance, with mature stone fruit and subtle nutmeg bouquet combined with mild apricot.

Taste: Elegant, full-bodied taste, perfectly balanced sweetness and acidity, pleasant aromatic-mineral taste with a juicy, long-lasting aftertaste.

Recommended with the following dishes: This wine is excellent as an aperitif and with Asian cuisine.

Ideal drinking maturity: up to 2023

Serving temperature: 7-9 °C



ALCOHOL

12% Vol.

RESIDUAL SUGAR

6,6 g/l

ACIDITY

5,4 g/l