

## Jörg Bretz

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# Weißburgunder 2001

1. **Appellation:** Weißburgunder
2. **Vintage:** 2001
3. **Soil:** quartz-bearing slate with sandy loam
4. **Region/micro zone:** Neusiedlersee/Jois
5. **Vineyard and microclimate:** airy, cool, northwest-facing slope
6. **Harvest date:** 30 September 2001
7. **Age of the vines:** 15 - 20 years
8. **Vinification:** Selection in the vineyard, skin contact for 6 hours, pressing, coarse sedimentation, spontaneous fermentation, 50 % in barriques, 50 % in large wooden barrels (1.200 litres). Ageing in barriques.
9. **Ageing:** 24 months in small oak barrels, after natural clarification 1 year in large oak barrels. 1 year of bottle ageing until release
10. **Wine description:** rich, nougat, the buttery exotic flavour is subtly supported by the wood. Despite of the alcohol the Weißburgunder carries elegance and minerality due to the slate inclusions in the soil.
11. **Serving temperature:** 14 °C – 17°C

*Food pairing:* Served with asparagus cream soup or Spaghetti Carbonara or prime boiled beef with its classic side dishes, the quality of this wine comes out even stronger.

## 12. Technical data:

- § **Alcohol:** 13 % vol
- § **Residual sugar:** 1,6 g/l
- § **Acidity:** 5,4 g/l
- § **Bottling date:** October 2004

13. **Storage potential:** 2006 - 2016