



Weingut Markus Altenburger.

Jois | Burgenland | Austria



Neuburger betont 2019. Bio.

Without Additives. | minimal Intervention.

Personal

Name	Neuburger betont.
Vintage	2019.
Origin	Jois Gritschenberg & Buschenberg.
Terroir	limestone & schist.
Grape Variety	Neuburger.
Genre	precise minimalistic.

Development

Harvest	Harvested by hand August 2019.
Maceration	4 days destemmed.
Fermentation	Spontaneous fermentation concrete egg.
Ageing	6 months concrete egg.
Bottling	unfiltered minimal sulphur added March 2020.

In the glas

Colour	unfiltered gold-yellow.
Smell	clear lime peach firestone.
Taste	minerality dense lively acidity long ending.
Enjoy together with	Fried food or traditional Austrian cuisine. raw fish sushi. Frisch and crisp salads.

Technical

Alcohol	11,5%.
Acidity	6,7 g/l.
Sugar	1 g/l.
Organic	Organic.
When to drink	2020 – 2035.