



Weingut Markus Altenburger.

Jois | Burgenland | Austria

Markus Altenburger white 2018. Bio.

„Promenadenmischung“. Mash. Concrete. Oak.

A Blend of regional grapes from old vines.

Low-intervention and low sulphur content.



Personal

Name	Markus Altenburger white.
Vintage	2017.
Origin	Jois.
Grape Variety	Sauvignon Blanc. Muscat Ottonel. Traminer. Neuburger. Grüner Veltliner. Welschriesling.
Genre	Nature-oriented playful.

Development

Harvest	Beginning of September 2018.
Maceration	2 to 10 days.
Fermentation	Spontaneously used oak und concrete egg.
Ageing	1 year used 225l oak barrel.

In the Glass

Colour	Intense orange-yellow cloudy.
Smell	rose elder flower lime spices.
Taste	Delicate tannins juicy stone fruits lime.
Enjoy with	Asian and spicy food. Vegetables.

Technical

Alcohol	12,5%
Acidity	5,3g/l
Sugar	1,0g/l
Organic.	YES.
Enjoy	2020-2025