



CUVÉE PAUL 2018 IGT MITTERBERG WHITE WINE

Tasting Notes

Fresh, fruity and juicy – this is our Cuvée PAUL.

Cuvée PAUL is refreshingly different – a fragrant, young white wine – slightly aromatic with floral aromas and the hint of ripe exotic fruits.

Our Cuvée PAUL distinguishes itself through its fruit-acid balance and its pleasant fresh aromas that come across elegantly and pleasing.

Vine Training system

Pergola/Guyot
Grown in the Alpine Mediterranean microclimate on heat-storing morainic debris soils.

Fermentation

The hand picked grapes are handled very gently in order to preserve the typical aromas of the different grape varieties. Controlled fermentation and maturation on fine yeasts in stainless steel tanks.

Analytical values

Alcohol: 12,5% vol.
Total acidity: 6,1 g/l
Residual sugar: 1,5 g/l

Our most important grape varieties Pinot Blanc, Chardonnay and Sauvignon Blanc form a blend that expresses pure joy of life.

Recommended as aperitif wine and with light appetizers and first courses.

Serving temperature: 7 – 9°C.

Our light white wine in a nutshell – Cuvée PAUL.