



ESTERHAZY WEIN GMBH

\$26.15

* Suggested retail price

Esterhazy, Orange Cuvée 2021

	Product code	14889605
	Licensee price	\$22.72
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Skin-contact white wine (orange wine)
	Country	Austria
	Regulated designation	Landwein
	Region	Weinland
	Appellation	Not applicable
	Varietal(s)	Pinot Blanc 40 %
	Varietal(s)	Traminer 30 %
	Varietal(s)	Autre(s) Cépage(s) 30 %
	Alcohol percentage	13%
	Colour	White
	Sugar	Semi-dry
	Closure type	Cork

ABOUT THIS WINERY

We are unconditionally committed to our origins and to sustainable organic farming.

For centuries, winegrowing in northern Burgenland has been closely linked to the name Esterhazy. Over the course of time, we have undergone profound changes that have left their mark on us. Today, we appreciate the resulting diversity. On the shell limestone and micaschist we produce fresh, modern and tense wines with a clear Esterhazy signature.

TASTING NOTES

Copper colored. Highly aromatic on the nose, like exotic fruits, passion fruit and lychee, with dried apricots and figs, hay and musk. Fine tannins on the palate due to the maceration of the mash, which together with the strong body and the fullness of aromas ensure a high intensity.

PRODUCT NOTES

Spontaneous fermentation partly on the skins, 100% malolactic fermentation. 8 months ageing in stainless steel. Welschriesling whole bunch fermentation, Grüner Veltliner only from free run juice, Pinot Blanc 40 days on the mash for extracting tannins and add some grip to the blend. Highly aromatic on the nose, like exotic fruits, passion fruit and lychee, with dried apricots and figs, hay and musk. Fine tannins on the palate, high intensity.

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Welschriesling whole bunch fermentation, Grüner Veltliner only from free run juice, Pinot Blanc 40 days on the mash for extracting tannins and add some grip to the blend. That gives the wine its strong colour and also the necessary stability to be kept without sulphur. It was bottled with only a minimum of sulphur and unfiltered.



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