



WEINGUT - TENUTA

SCHLOSS ENGLAR

WEINBERG DOLOMITEN WEISS - IGT - 2021

CUVÉE BLANC DE CASTEL

GRAPES	Cuvée from Riesling, Pinot Blanc and Sauvignon		
CULTIVATION SYSTEM	Guyot		
AREA OF CULTIVATION	vineyards between 450 to 550 m with exposure south to southeast, soil of limestone gravel and moraine		
YIELD PER HECTARE	70 hl/ha		
STORAGE	3 - 5 years		
SERVING TEMPERATURE	10 - 12 °C		
ANALYTICAL VALUES	Alcohol Content: 12,8	Total acidity gr/lt: 6,2	
	pH value: 3,2	Residual sugar gr/lt: 5,0	

VINIFICATION

The grapes are hand-picked separately due to the different ripening times and then processed. The Pinot Blanc is fermented in oak tonneau. The Riesling and Sauvignon ferment exclusively in stainless steel containers. After fermentation, the young wines are blended to make the different Components find their harmony. After 10 months on fine yeasts the wine is bottled in the month of August.

DESCRIPTION

Multi-layered bouquet with peaches, apricots, elderflower and rose petals. Very elegant, fresh and mineral on the palate.

RECOMMENDED PAIRINGS

Ideal companion for starters, fish, vegetarian dishes and white meat. Particularly suitable for Japanese cuisine with sushi and sashimi.

VINTAGE

The 2021 wines are going to be a source of great pleasure for time to come. A snowy winter was followed by a dry spring and low temperatures in March and April, resulting in late budding. After a rainy spring and early summer, the temperatures were pleasantly warm in August. A golden autumn with an abundance of sunshine and, at times, exceptionally chilly nights, has given these wines a fresh, fruity, vibrant character.



ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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