

Ried ECKBERG Weissburgunder 2023



The nose opens with ripe Nashi pear, stone fruit, almonds, and a hint of brioche. On the palate, fine nuances of pear are layered with hazelnut and herbal spice, carried by a juicy structure, balanced acidity, and a harmonious body. The gently spicy finish rounds out this elegant, food-friendly wine

Organic wine

Alcohol	12,5 % Vol.
Residual sugar	2,0 g/l
Acid	5,2 g/l

Origin

The Eckberg vineyard is a steep, east-facing slope situated at 400 to 450 meters above sea level. In the early morning hours, its easterly exposure allows the vines to soak up the first rays of sunlight. The marl soil, rich in nutrients, works in harmony with the sun to impart remarkable vitality to the vines.

RECOMMENDATION

The Eckberg Weissburgunder is a great match for Mediterranean food, pasta, poultry dishes and veal.

AGING POTENTIAL 2025-2027

Vinification

The fruit was hand-picked on the 13th of September and gently whole cluster pressed. Spontaneous fermentation was carried out primarily in stainless steel tanks, with approximately 30% fermented at large format oak vats. The wine lees aged for 12 months to gain texture and richness on the palate.

SPECIAL FEATURES

Planted in the 1970s and 1990s with Weissburgunder the vineyard yields charming wines with delicate fruit, refined finesse, and a wonderfully inviting drinkability.

AWARDS tba