



NIKLAS

WEINGUT



KLASER

**Südtiroler Weißburgunder
Riserva DOC - Salamander 2016**

A wine of true refinement. A product of the very best terroir and near-natural cultivation carefully matured. Complex on the nose and full on the palate. Golden yellow like the fire salamander.

TASTING NOTES

Color: golden yellow

Aroma: highly complex play of aromas with notes of red apples, Williams pear and melon with restrained underlying notes of wood.

Taste: powerful on the palate with a harmonious body; fresh mineral aftertaste.

FOOD PAIRINGS

Our Pinot Blanc Riserva is an outstanding companion to flavorsome starters, tartares and light meats and poultry.

VINIFICATION

The wine reaches the initial maturity stage following fermentation of the must in 500 l oak barrels and 12 months aging on the lees in wood. It then spends another six months on the lees in stainless steel tanks. The combination of best quality grapes and the long period spent on the lees is the key to the longevity of our Pinot Blanc.

AT A GLANCE

Grape variety, age of vines: Pinot Blanc, 30 years.

Site: Kardatsch, 550 m a.s.l.

Soil: calcareous gravel

Vine training: spurred cordon training system, near-natural integrated production.

SERVING TEMPERATURE 12 - 14 °C

OPTIMUM MATURITY 5 years

ALCOHOL 14 % vol

TOTAL ACIDITY 6,1 g/l

RESIDUAL SUGAR 3,8 g/l