WEISS

24

WINE - FACT SHEET

GRAUBURGUNDER 2024

In years like 2024, when our old Pinot Gris vines are at their best, we also want to expand a white wine in an international format. Powerful and full-bodied - the only downside is that there is so little of it.

CHARACTER

This powerfully developed Pinot Gris impresses with its delicate palpable freshness in the taste, juicy mild fruit acid background and its intense amber color. Full-bodied with an elegant structure.

ORIGIN

25 years old vines on the Heideboden in Gols, Burgenland, Austria

VINIFICATION

harvested by hand at the beginning of October
selection in the vineyard
cold maceration for 6 hours
fermentation in stainless steel vats at 18 °C
maturation on the yeast in 500 liter oak barrels
bottled in May 2025

FACTS

100 % Grauburgunder
alcohol: 13,8 % vol.
acidity: 5,7 g/l
residual sugar: 3,9 g/l
bottles: 0,75 l
serving temperature: 7 – 10 °C
contains sulphites

GOES WELL WITH

... hearty fish dishes and white meat dishes

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