

GRAFT
WINE COMPANY

ZU TISCH WEISS / ANDREAS GSELLMANN / 2018 /
BURGENLAND / AUSTRIA

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PRODUCER

For Andreas, the measure of all things is nature. Everything in this world is natural and still nothing can be taken for granted. He puts great emphasis on the findings of biodynamics, which makes it possible to treat nature with the greatest respect. The methodology: support instead of exploitation; strengthening the immune system of the plants, soils and microorganisms that make our soils fertile. Nature expresses its gratitude by providing authentic wines full of finesse. Handmade with care and quality.

GSELLMANN

ANDREAS

VITICULTURE + VINIFICATION

The vineyard is located in Burgenland, adjacent to the Danube River, with a soil type of loamy sand and limestone inclusions on top of flooded Danube River gravel. All of our vineyards are farmed biodynamically. The Sauvignon Blanc parcel undergoes native fermentation with 10 days skin contact. The Weissburgunder and Neuburger fruit are both fermented with native yeasts in stainless steel tanks. The wine is then blended and matured for 6 months on the fine yeast lees in tank. All spontaneously fermentation, no yeast added, no sulfites added. Fermentation took place in steel tank. This blend is allowed to undergo 100% natural malolactic fermentation in tank. There is no oak influence in this wine, maintaining fruit purity and freshness of aromas.

TASTING NOTE

This wine shows an intense fruity nose with gooseberries and lime blossoms. The palate is herbal and fresh, with a great acidity and a juicy, long finish.

FACTS + STATS

WINEMAKER	ANDREAS GSELLMANN
VARIETIES	55% CHARDONNAY, 15% SAUVIGNON BLANC, 10% WEISSER BURGUNDER, 20% SCHEUREBE
APPELLATION	BURGENLAND
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	1.6 G/L
TOTAL ACIDITY	5.3 G/L
BIODYNAMIC	YES
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	60 MG/L
CASE SIZE	6

