Pinot Blanc semi-sweet 2026



AT-BIO-402

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The Pinot Blanc is an old, tradition-rich grape and and renowned in every notable wine growing region of the world. Its wines are developed in many variations ranging from dry and fruity to extremely sweet dessert wines made from overripe botrytised grapes. Frequently it can also be found as a very strong white wine, oaked and bone-dry but with an exceptional full-bodied appearance that is much appreciated by wine enthusiasts from all over the world. Our semi-sweet Pinot Blanc is noticeable but not overly sweet. It is very mild, pleasurable to drink and presents itself favourably to almost any occasion.

Tasting notes

This semi-sweet Pinot Blanc offers a delicate fruity bouquet with hints of citrus. Its sweetness and acidity are well balanced, making it very appealing and easy to drink.

Food suggestion

An ideal digestif with cheese or a not too sweet, fruity dessert. It also goes great with spicy-sweet asian cuisine.

Ageing potential

This wine offers immediate enjoyment, but will even develops more complexity and nuance over the next four to six years.

Shiny and precious like the bee-eater.

Bee-eaters used to be extremely rare and are therefore still strictly protected in the area around Lake Neusiedl. The protection has been quite successful tough. More and more bee-eaters can be seen at sandy embankments where they breed, or when they fly over the vineyards hunting for insects. Organic vineyards with their rich food supply are therefore very important for the recovery of the bee-eaters.

Details

Drinking Temperature: 12° C, Alcohol Content: 10 %vol, Sugar Content: 28.2 g/L, Acidity: 6.1 g/L, Energy per 100 mL: 280 kJ / 67 kcal

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