

Wine Description

The Wines 2005

Vino

Sauvignon Blanc with just a touch of spicy Welschriesling: light-footed elegance on the nose and the palate. Ideal to cold starters, vegetable dishes and white meat.

Drink young, at around 7–11°C

Pössnitzberg Gelber Muskateller

Fine interplay of aromas, delicate light yellow, clear muscat spice. A hint of rose water, grape character on the palate, finely articulated acidity. Ideal with patisserie, as aperitif, and with vegetable dishes or fish.

Drink young, at around 7–11°C

Pössnitzberg Welschriesling

Delicate light yellow with green. Subtle apple notes, light, peppery spice in the background, finely balanced acidity and animating fruit sweetness. Drink as aperitif, with fish, or in the afternoon.

Drink young, at around 7–11°C

Pössnitzberg Weißburgunder

Mittleres Gelbgrün, klare Burgundertypizität im Aromaspiel. Golden-Delicious-Frucht, vielschichtig und ausgewogen. Ein vielseitiger Speisenbegleiter.

Drink young or more mature, at around 9–12°C

Pössnitzberg Morillon

Brilliant yellowish green, exotic aromas with fine hints of citrus on the nose, good body and fruit aromas, animating on the length. Drink with substantial fish dishes, white meat, poultry.

Drink young or more mature, at around 9–12°C

Pössnitzberg Sauvignon Blanc

Brilliant yellowish green, peppers and cool summer aromas, complex aromatic play on the palate over spicy acidity, good spice on the length. With fish, white meat and poultry.

Drink young or more mature, at around 8–12°C

Czamilionberg Morillon

Deep, yellowish green, fragrance of linden blossoms and exotic fruit, dense, powerful and lively on the palate, wonderful length. With fish, white meat, and pastries.

Drink mature, at around 9–13°C

Czamilionberg Sauvignon Blanc

Brilliant greenish yellow, fragrance of peach and elderberry blossoms, racy and elegant with beautiful mineral character. Ripe passion fruit and gooseberry on the length. With fish, poultry and strong cheese.

Drink mature, at around 9–13°C

Steirischer Zweigelt

Intense garnet colour, floral spice, on the palate wild berries and hints of chocolate, harmonious, good tannin. For mediterranean cuisine and flash fried meats.

Drink young or more mature, at 14–16°C

Glimmer

Finely-woven fruit, cherries and wild berries. Soft, velvety and full in the mouth with fine tannic structure and mild acidity. With roast meats, venison, and cheese.

Drink mature, at 16–19°C