



FRANK

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PINOT & Co. 2023  
HERRNBAUMGARTEN

A wine for food, for drinking, for enjoying life.

**ORIGIN:** Herrnbaumgarten - Lower Austria

**VARIETIES:** Pinot Blanc, Grüner Veltliner, Chardonnay

**SOIL:** Pinot Blanc: Meagre schlier rich in lime

Grüner Veltliner: Loess

Chardonnay: Shell limestone sediments

**GRAPE PROCESSING & VINIFICATION:** De-stemmed, 2-5 hours on the mash, pressed, fermentation (18-20°C) in inox tanks.

**ANALYSIS:** Alc.: 13.0 % ABV; residual sugar: 4.6 g/l; acidity: 5.3 g/l

**WEATHER CONDITIONS 2023:** Late budding, cool and rainy spring.

Then alternating hot, dry and cool, wet phases. Loose bunches with small berries prevent rot in most varieties, but yields remain below average. September and October very warm, therefore not a classically cool vintage despite the late harvest. The grapes are very ripe, with acidity levels ranging from low (Veltliner) to high (Riesling and Pinot Noir).

**DESCRIPTION:** A delicate scent of citrus and yellow apple, with a hint of mango on the nose. Velvety on the palate, yellow fruits of mango and apple; juicy and well balanced.

"Clearly characterized by its origins, taut in its Burgundian chalky appearance..." (Vinaria).

**AWARDS:**

WeinPur Guide 21: 3 Glasses

**FOOD PAIRING:** Goes with a lot of food, matches almost any meat dish, ideal match with asparagus.

**DRINKING TEMPERATURE:** -10°C

**BEST AGE TO OPEN:** 6 to 36 months after harvest.

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