



WEINGUT PMC MÜNZENRIEDER

Triftgasse 31, 7143 Apetlon
Burgenland Österreich

SINGLE VINEYARD: NEUBRUCH

Black soil with gravel, rich in iron, magnesium, and lime; warm, moderately dry, very barren soil, cool currents during the night provide the necessary cooling to allow fruity wines with an elegant structure to thrive.

THE VINEYARD: NEUBRUCH CHARDONNAY

Vines over 33 years old contribute not only density and fruit sweetness, but also the saline minerality of the soil to the wine

DER WEIN: NEUBRUCH CHARDONNAY

Bright golden yellow with silver reflections. Floral nuances, delicate white tropical fruit, subtly reminiscent of lychee and lemongrass, with a hint of light caramel. Juicy, balanced, and elegant, with a fine apple note, a sophisticated interplay of acidity, mineral character, lingering finish, and good aging potential. (Peter Moser, Falstaff)



Falstaff
92-94 Punkte

GRAPEVARIETY: CHARDONNAY

The most famous white wine variety. With low yields, this grape produces finely structured, full-bodied, and rounded wines that impress over many years with their unique spiciness and elegance.

DER AUSBAU FERMENTATION/REIFE

The selected grapes are pressed after a 24-hour maceration and fermented in 500-liter oak barrels with light toasting. Malolactic fermentation and 12–15 months of aging on the full lees in the same barrels; after racking off the lees, the wine is bottled after one single filtration.

Vintage 2022
13.5% vol.
1.0g RS/Liter
6.5g acid/Liter

Packaging: Glasbottle with

neutrocork*

Package	Content	Weight
bottle	750ml	1,26kg
Cardboard box	6 bottles	7,91 kg

Dimensions premium

H : 300mm Ø : 82mm
170 x 310 x 255mm

* with a non detectable TCA guarantee

EAN-Code

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