



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



PINOT GRIS SELECTION 2025



ORIGIN: Austria, Burgenland
CATEGORY: Dry, White, Still wine
GRAPES: 100% Pinot Gris

WINE DESCRIPTION

A fruity Pinot Gris with notes of ripe apricots and a hint of beeswax. Full-bodied, with a smooth, silky mouthfeel and a long, lingering finish.

TERROIR

Calcareous chernozem soils, partly with a high gravel content, on the eastern and western sides of Lake Neusiedl, with slate-influenced soils on the western side.

VITICULTURE

Beneficial cover crops are maintained year-round in every second vineyard row, with additional full-vineyard cover cropping for six months of the year. Careful winter pruning and early canopy management ensure healthy, vigorous vines. Moderate leaf removal is essential for keeping the grapes healthy through to harvest.

VINIFICATION

gentle pressing of the grape bunches. Clarification of the juice purely by gravity. Temperature controlled fermentation and maturation in stainless steel tanks.

FOOD PAIRING

This Pinot Gris pairs beautifully with roasted chicken, turkey, and pork, as well as oven-roasted vegetables. It also complements pâtés, mushroom dishes, and Asian-inspired cuisine, particularly curries.



ALCOHOL:	13.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	4.8 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	3.8 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	8–12° C	VEGAN:	Yes