

WINEMAKER:

Stefanie, Susanne, and Georg
Renner

FOUNDED:

1988

COUNTRY:

Austria

REGION:

Burgenland

White Blend 'Intergalactic'

Rennersistas

VARIETY:

Grüner Veltliner, Gewürztraminer,
Muskat Ottonel, Chardonnay

FARMING:

Biodynamic, Organic, Orange Wine

APPELLATION

Burgenland

**WINEMAKING & VINEYARD**

Biodynamic. Welschriesling (46%), Weißburgunder (15%), Chardonnay (15%), Grüner Veltliner (12%), Gewürztraminer (8%), Muskat Ottonell (4%). Hand picked from vines aged 8-30 years old grown on clay, sand and chalk in the Obere Heide and Goldberg vineyards. The fruit is macerated for 5 days, and 30% whole bunch fermented in stainless steel. The wine is aged for 5 months on the lees in a combination of used barriques, 1200 liter foudre and clay amphora. It's bottled unfined and unfiltered with 15ppm additional SO2.