

Trauben, Liebe und Zeit

TLZ Orange N° 2

name:	TLZ Orange N° 2
grape variety:	90% Sauvignon blanc, 10% Chardonnay, Muskateller and Weißburgunder
vintage:	2012
alcohol content:	13,5 vol. %
format (litre):	0,75 , natural cork
vineyard:	Stainz
soil:	residual soil Gneiss (big iron- and siliciumcontent) green natural grass and herbs get mowed, no manure used
harvest:	by hand, only very health and ripe grapes
winemaking method:	grape selection in the vineyard spontaneous fermentation spontaneous reduction of acidity the whole grapes with the stems get fermented in 500 and 600 litre barrels after staying 9 months in wooden barrels the mash gets pressed this orange wine matured 14 months in barrels before bottling
serving temperature:	best at minimum 15 °C drinking temperature in big Burgundy-glasses, ideally this wine should be decanted
storage property :	min. 5 years
filtration :	no
fining:	no
So2:	no
addings:	no



