

Trauben, Liebe und Zeit

TLZ Gelb N°3



name:	TLZ Gelb N° 3
grape variety:	90% Chardonnay, 10% Sauvignon Blanc
vintage:	2015
alcohol content:	12,5 vol. %
format (litre):	0,75 , natural cork
vineyard:	Bad Gams
soil:	residual soil Gneis (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 after 4 hours skin contact grapes are destemmed, pressed and fermented in 500 liter wooden barrels bottling after 14 months maturation in the barrels
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