

# Trauben, Liebe und Zeit

## TLZ Indigo N°1

name:	TLZ Indigo N°1
grape variety:	100 % Blauer Wildbacher
vintage :	2013
alcohol content:	12 vol. %
format litre:	0,75, natural cork
vineyard:	Bad Gams
soil:	residual soil Gneiss (big iron- and silicium content) 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  3 weeks skin contact before pressing  spontaneous biological reduction of acidity  bottled after 18 months maturation in wooden barrels  major component in used 225 liter barrels, other part in 500 liter and 300 liter 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



