

Trauben, Liebe und Zeit

TLZ Karmin N°6

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| name: | TLZ Karmin N° 6 |
| grape variety: | 100% Blauer Wildbacher |
| vintage: | 2015 |
| alcoholic content: | 10,5 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 only very ripe grapes are destemmed 3-4 hours skin contact spontaneous fermentation spontaneous biological reduction of acidity after soft pressing the juice/wine stays for 1 year in used 500 liter wooden barrels (most in oak barrels, only a small part in acacia 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: | on |

