

Trauben, Liebe und Zeit

TLZ Karmin N°5

name:	TLZ Karmin N° 5
grape variety:	100 % Blauer Wildbacher
vintage:	2013
alcoholic content:	12,5 vol. %
format (litre):	0,75, natural cork
vineyard:	Bad Gams
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 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 oakbarrels, only a small part in acaciabarrels)
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

