

# Kristall Weiss N° 1

name:	Kristall Weiss N°1
grape variety:	Pinot Blanc/Chardonnay/Sauvignon Blanc
vintage:	2016
alcoholic content:	12,5 vol. %
format (litre):	0,75, natural cork
vineyards:	Bad Gams/Stainz
soil:	residual soil Gneiss (big iron- and siliciumcontent), very active soil green natural grass and herbs get mowed, no manure used
harvest:	by hand, only very health and ripe grapes Because of the frost temperatures end of April 2016, we use the small stock of the grapes of all 3 grape varieties to a white wine cuvee "Kristall".
winemaking method:	spontaneous fermentation  8 months ripening in 550 litre barrel
serving temperature:	best at minimum 12 °C drinking temperature in big Burgundy-glasses ideally this wine should be decanted
storage property:	min. 5 years
filtration:	yes
fining :	no
So2:	no
addings:	minimal sulfured short before botteling

