

# Schilcher N° 26

name: Schilcher N° 26  
grape variety: 100 % Blauer Wildbacher  
vintage: 2015  
alcohol content: 10,5 vol. %  
format (litre) 0,75, screw cap  
vineyard: Lestein



soil: loamy Opoksoil , green natural grass and herbs get mowed,  
no manure used

harvest: by hand

winemaking method: grapes are destemmed , 10 hours skin contact  
spontaneous fermentation  
spontaneous biological reduction of acidity  
maturation and fermentation in special steeltank

serving temperatur: best at about 12 °C in Burgundy glass

storage property : 3 years and more

fining : no

filtration: yes

So2: addition of 20 mg/litre before bottling

addings: yes