

Schilcher N° 28

name:	Schilcher N° 28
grape variety:	100 % Blauer Wildbacher
vintage:	2017
alcohol content:	11 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 , 8-10 hours skin contact spontaneous fermentation spontaneous biological reduction of acidity maturation and fermentation in 600 litre wooden barrel bottling after 6 months
serving temperatur:	best at about 12 °C in Burgundy glass
storage property :	3 years and more
fining :	no
filtration:	yes
So2:	min. (20mg)
addings:	no

