

Trauben, Liebe und Zeit

TLZ Sonne N°5

Name: TLZ Sonne N° 5

grape variety: 100% Sauvignon blanc

vintage: 2015

alcoholcontent: 12 vol. %

vineyard: Bad Gams

format (litre): 0,75, natural cork

soil: residual soil Gneis(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

winemaking method: grape selection in the vineyard
4 weeks skin contact on destemmed mash before pressing
spontaneous fermentation
spontaneous biological reduction of acidity
bottling after 11 months maturation in used wooden barrels
(500 liter) 1/3 in 500 liter in a caciebarrel and 2/3 in
500 liter oakbarrel

serving temperature: best at min. 15 °C drinking temperature in big Burgundy-glasses,
ideally this wine should be decanted

storage property: min. 5 years

filtration: no

So2: no

fining: no

addings: no

