

Trauben, Liebe und Zeit

TLZ Wein der Stille N°6

name:	TLZ Wein der Stille N°6
grape variety:	90% Sauvignon blanc, 10% Chardonnay, Muskateller and Weißburgunder
vintage:	2013
alcohol content:	13,5 vol. %
format (liter):	0,75 , natural cork
vineyard:	Stainz
soil:	residual soil Gneiss (big iron- and silicium content) 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 spontaneous fermentation spontaneous reduction of acidity the whole grapes with the stems get fermented in 500 and 600 liter barrels after staying 12 months in wooden barrels the mash gets pressed this orange wine matured 12 months in barrels before bottling
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

