

Trauben, Liebe und Zeit

TLZ Rot N° 5

name:	TLZ Rot N° 5
grape variety:	50 % Blauer Wildbacher 50 % Zweigelt
variety :	2012
alcohol content:	12,5 vol. %
format litre:	0,75, natural cork
vineyard:	Bad Gams
soil:	residual soil Gneiss (big iron- and siliciumcontent) 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 4 weeks skin contact before pressing spontaneous biological reduction of acidity bottled after 18 months maturation in wooden barrels major component in used 225 litre barrels, other part in 500 litre and 300 litre barrels
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



