

Trauben, Liebe und Zeit

TLZ Sonne N°4

name:	TLZ Sonne N° 4
grape variety:	100% Sauvignon blanc
vintage:	2013
alcohol content:	13 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 acaciebarrel and 2/3 in 500 liter oakbarrel
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
So2:	no
fining :	no
addings :	no

