

Trauben, Liebe und Zeit

TLZ Karmin N°7



name: TLZ Karmin N° 7

grape variety: 100 % Blauer Wildbacher

vintage: 2016

alc. content: 12 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

only very ripe grapes are destemmed

3-4 hours skin contact

spontaneous fermentation

spontaneous biological reduction of acidity

after soft pressing the juice/wine stays for 1 year in used 500 liter wooden barrels (most in oakbarrels, only a small part in acaciabarrels)

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