



white white 2017

Reserve

Origin: Japan
Site: magic one
Normal Classification: Reserve
Site Type: terraces
Varietal: Sauvignon Blanc 60 % | 26 - 31 years
4000 plants/ha | 3000 - 3500 liter/ha
Gelber Muskateller 40 % | 40 years
5000 plants/ha | 4000 liter/ha
Geographical Orientation: south east
Sea Level: 150 - 200 m
Soil: lime | little | sub soil
slate | large | sub soil



Cellar

Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | used barrel | 2 - 3 week(s)
Maturing: 20 % | small oak barrel | 225 L | new barrel | 12 month(s)
80 % | large wooden barrel | 1000 L | used barrel | 12 month(s)
Time on the Full Yeast: 6 month(s)
6 month(s)

Time on the Fine 5 - 8 month(s)
Yeast: 5 - 8 month(s)
Data
Wine Type: Still wine | red | dry
Certificates: Demeter
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2019 - 2024

Awards

The Wine 382

Enthusiast:

Wine Description

very good