



GERHARD J. LOBNER

MARCHGRANAT XXIII N.V.

Origin: Austria, Weinviertel
Quality grade: Qualitätswein
Site: Weinviertler Vineyard Selection
Soil: loess



CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Mazeration: whole bunch pressing
Fermentation: selected yeast
barrique | 225 L | used barrel
Filter: filtered
Maturing: barrique | 225 L | used barrel | 8 - 10 month(s)
Bottling: screw cap

DATA

Wine Type: Still wine | red | dry
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high
Optimum Drinking Year: 2019 - 2029

