



Unchained weiss N.V.

Varietal: Cuvee 100 %

CELLAR

Fermentation: spontaneous
Filter: unfiltered
Maturing: large wooden barrel | used barrel | 18 - 24 month(s)
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 11 %
Drinking Temperature: 10 - 14 °C
Optimum Drinking Year: 2020 - 2028

