



MO: weiss N.V.

Varietal: Cuvee 100 %

CELLAR

Fermentation: spontaneous

Filter: unfiltered

Maturing: 80 % | steel tank | 8 - 12 month(s)
20 % | large wooden barrel | used barrel | 8 - 12 month(s)

DATA

Wine Type: Still wine | white | dry

Alcohol: 11.5 %

Drinking Temperature: 10 - 12 °C

Optimum Drinking Year: 2020 - 2024



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