GERHARD J. LOBNER

MARCHGRANAT XXIV N.V.

Qualitätswein

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
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high
Optimum Drinking Year:	2021 - 2031

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