



MO: rot N.V.

Varietal: Cuvee 100 %

CELLAR

Fermentation: spontaneous

Filter: unfiltered

Maturing: large wooden barrel | used barrel | 10 - 15 month(s)

DATA

Wine Type: Still wine | red | dry

Alcohol: 10.5 %

Drinking Temperature: 12 - 16 °C

Optimum Drinking Year: 2022 - 2027



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