



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: 10.5 %

Drinking Temperature: 10 - 12 °C

Optimum Drinking Year: 2021 - 2025

