

THE NATURAL ORANGE 2020

Wein aus Österreich



Origin: Wagram
Quality grade: Wein aus Österreich
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | orange | dry
Alcohol: 11.5 %
Residual Sugar: 0.3 g/l
Acid: 4.7 g/l
Allergens: sulfites
Drinking Temperature: 12 - 14 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | steel tank | 12 - 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: unfiltered
Maturing: steel tank | 8 - 9 month(s)
Time on the Fine Yeast: 8 - 9 month(s)

WEATHER / CLIMATE

Climate: continental