



MAXIM 2022

Origin:	Kammern
Quality grade:	Neusiedlersee DAC
Normal Classification:	STK, Erste Lage
Site Type:	terraces
Varietal:	Aglianico
Soil:	alluvial gravel

CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	no
Sulfur Added:	mash
Filter:	layer filtration
Maturing:	steel tank

DATA

Wine Type:	Still wine white
Acid:	0 g/l
Alcohol:	12 %
Alcohol:	13 %
Alcohol:	14 %
Alcohol:	15 %
Alcohol:	16 %

AWARDS

A la Carte:	0
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WINERY

hello i am here

