



MUH 2022

Origin: Leithaberg
Quality grade: Auslese
Normal Classification: Große STK Riede
Site Type: steep slope
Varietal: Tinto Fino
Soil: amphibolite
brown earth

CELLAR

Fermentation: spontaneous
Malolactic Fermentation: no
Sulfur Added: mash, must
Filter: unfiltered
Maturing: 39 % | barrique | 4 - 6 month(s)

DATA

Wine Type: Semi-sparkling wine | orange
Alcohol: 12 %
Residual Sugar: 3 g/l
Acid: 5 g/l
Certificates: Demeter, LACON
Drinking Temperature: 3 °C
Aging Potential: 7 years

