



MICHIS FARM WHITE N.V.

Varietal: Grüner Veltliner 90 %
Gelber Muskateller 10 %

CELLAR

Malolactic partly
Fermentation:
Sulfur Added: yes
Whole Grape Pressings: yes | Grüner Veltliner
yes | Gelber Muskateller
Fermentation: spontaneous
Pre Clarification: yes
stainless steel tank | 4000 - 10000 L | 2
week(s)
Maturing: steel tank
Time on the Full 4 week(s)
Yeast:
Time on the Fine 3 month(s)
Yeast:

DATA

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Certificates: organic
Allergens: sulfites

