

Cuvée Hanni 2022



FACTS

Vintage: 2022

Varieties: Sauvignon Blanc, Gewürztraminer,
Kerner, Müller Thurgau

Alcohol: 13,5% vol.

Vine age: 10-55 years

Altitude: 350-650 m.

Vines/ha: 4.000 - 9.000

Vine training: Pergola & Guyot

Slope: 35-55% - intense walk

Sheep: Yes - after harvest until bud burst



VINIFICATION & AGEING

After whole bunch pressing, spontaneous fermentation takes place. Each vine variety for the Cuvée Hanni ages 14 months in either clay amphoras or wood barrels. Then blended and bottled unfiltered.

WINE DESCRIPTION

It is important to us that you can taste the wine without being biased. Hence, we waive the wine description.

Let the HochKlaus drinkers know how you liked the wine.

Hoch Klaus

Karneiderstraße 33 · Karneid (BZ) · Italia

hochklaus.wine · wine@hochklaus.it · +39 349 183 9080