Cuvée Hanni 2024



FACTS

Vintage: 2024

Varieties: Gewürztraminer, Assyrtiko

Alcohol: 12,5% vol.

Vine age: 10

Altitude: 350m Vines/ha: 9.000

Vine training: 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 11 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

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