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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