

Riesling Amphora | 2021



FACTS

Vintage: 2021

Alcohol: 13,0 % vol.

Vine age: 15 years

Altitude: 600 m.

Vines/ha: 9.000

Vine training: Guyot

Slope: 75-85% - rollercoaster feeling

Sheep: Yes - after harvest until bud burst



VINIFICATION & AGEING

After the whole bunch pressing the juice is filled into buried amphoras. Spontaneous fermentation follows and the wine ages there on the gross lees for 15 months. Then 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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