

# Vernatsch 2021



## FACTS

Vintage: 2021

Alcohol: 12,5% vol.

Vine age: 30 years

Altitude: 550 m.

Vines/ha: 6.000

Vine training: Pergola

Slope: 45% - intense walk

Sheep: Yes - after harvest until bud burst



## VINIFICATION & AGEING

Classic spontaneous fermentation on the skins with 25 % whole bunches. The remaining grapes are crushed through grape-treading. The wine ages 15 months on gross lees in oak barrels and is 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**

Karneiderstraße 33 · Karneid (BZ) · Italia

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## AVAILABILITY

sold out

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