

weninger



Gneisz és Csillám 2016

Under the Alps with fresh wind, this is how Sopron creates unique and independent wines.

The gneiss and mica schist, which are present all the way to the surface, make the soil porous and thus dry and warm. Just like the wine: Dry grass and fruits. Orange peel and elegant spices give the wine a refreshing warmth. The entrance to our vineyards in Balf.



weninger

Varieties	Merlot / Syrah
Alcohol	13,35%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Soil	gneiss and mica
Altitude above sea level	184 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	5500 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / September 2016
Fermentation	spontaneous / stainless steel tank
Ageing	14 months in wooden barrels / natural malolactic fermentation
Acidity	5,6 g/l
Residual sugar	1 g/l
Sulphur total	35 mg/l
Bottling	20 000 bottles / January 2019 / no filtration / own bottling plant
Drinking temperature	16-18°C

