

Riesling Orange | 2020



FACTS

Vintage: 2020

Alcohol: 12,5% 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

Our Riesling Orange undergoes 2-3 weeks of fermentation on the skins with 25 % whole bunches. The remaining grapes are crushed through grape-treading before spontaneous fermentation. After the fermentation, the orange wine ages on fine lees in oak barrels for 2 years. 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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AVAILABILITY

with Christmas 2022

**Hoch
Klaus**

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