

Christoph Heiss

Heissweiss



Variety: 50% Grüner Veltliner, 40% Müller Thurgau, 10% Welschriesling

Country: Austria

Region: Niederösterreich

Appellation: Kamptal

Vineyards: Ganslgraben and Tellern vineyards

Age of vines: 10 - 40 years

Soil: Loam/loess on gneiss

Orientation: South

Farming Practice: Organic

Vinification: Müller Thurgau pressed with four days of maceration, Grüner Veltliner & Welschriesling whole bunch pressed into Müller Thurgau

Fermentation: Spontaneous fermentation

Elevage: Aged five months on lees in stainless steel

Alcohol: 12%

Acidity: 6 g/L

Residual Sugar: 1.5 g/L

Malolactic: Yes

Bottle Size: 750 ml

Wine Type: Still white

