

WEINGUT  
**IN DER EBEN**

**Sankt Anna**

Weinberg Dolomiten Vernatsch IGT

Vintage:	2016
Grape varieties:	approx. 96% Vernatsch 4 % Lagrein and Pinot Noir (field blend)
Soil:	Porphyry – volcanic subsoil sparse, rocky, warm
Training system/ Age of the vines:	Pergola; 5 - 55 year old vines
Viticulture practices:	Organic from 1990, since 2014 biodynamic
Vinification:	Fermented with natural yeasts in stainless steel tanks and oak barrels with skins and stems. Malolactic fermentation and maturation in used oak casks. Filled without finings – non filtered.
Analysis:	Alcohol: 12,11 % Vol Acidity: 7,08 g/l Residual sugar: 1,03 g/l tot. SO <sub>2</sub> : 16 mg/l
Produced number of bottles:	approx. 4.500 + 20 Magnum