

WEINGUT
IN DER EBEN

Sankt Anna R

Weinberg Dolomiten Vernatsch IGT

Vintage:	2012
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; at least 45 year old vines
Viticulture practices:	Organic from 1990, since 2014 biodynamic
Vinification:	Fermented with natural yeasts in oak barrels with skins and stems. Malolactic fermentation and maturation in used oak casks. Filled without finings – non filtered.
Analysis:	Alcohol: 13,43 % Vol Acidity: 4,87 g/l Residual sugar: < 1,00 g/l tot. SO ₂ : 71 mg/l
Produced number of bottles:	approx. 2.300 + 25 Magnum