



HILL Natural Wine

New Generation

Mostly limestone soil with a few parts of schist.

After fermenting on the mesh, parts of this wine were stored in used French oak barrels on the full yeast for ripening. Some parts were racked after a few months and kept on the fine yeast for finishing..

The complex, exotic and nearly salty aromatics in the nose are continued by full-bodied experience carried by a vibrating tannin and acid structure on the palate.

50% Sauvignon Blanc,
15% Chardonnay, 15% Pinot Gris,
10% Pinot Blanc, 10% Grüner Veltliner

TRENDY

DETAILS



FARMING: organic



VINIFICATION: pressed, fermentation in stainless steel tanks at 16°C, 2 months on the fine lees



ALCOHOL: 13%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 12-14°C

ACIDITY: 5.5 g/l

RESIDUAL SUGAR: 0 g/l



RECOMMENDED WITH: spicy fish dishes, charcuterie boards



BEARING POTENTIAL: 5 years



CONTAINS SULFITE