

AERO – for air

Certified – biodynamic – vegan
masterly manual products
from Demeter-producer

FRANCING & FRAGRANT: STUNNINGLY FRUITY ASSOCIATIONS
ROSE PETALS, CITRUS FRUITS, DRY & *FANTASY*



colour sense: YELLOW ORANGE - OLIVE GREEN



VINTAGE	2015
VINE VARIETY	35 % Muscaris, 35 % Gelber Traminer, 20 % Sauvignon Blanc, 10 % Gelber Muskateller
WINE GROWING REGION	Vulkanland area Styria
VINEYARD AREA	Vulkanland area Styria This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences.
VINEYARDS	Rosenberg
SOIL CONDITION	sandy clays, gravel bases
AGE OF VINES	7 - 20 years
VALUES	12.6%vol. :: RZ: 1.1 g/l :: 4,3
FERMENTATION CONTROL	Fermented on the skins in clay amphoraes; 120 days of maceration
MATURATION & STORAGE	Contact time with fine yeast in oval clay amphoraes for 23 months
DRINKING ENJOYMENT	13°C; whirl up gently the fine yeast, the brave shakes the bottle or - decants
AGING POTENTIAL	under ideal storage conditions until 2040
FOOD RECOMMENDATION	Vegan food, Asian spices, antipasti, fish & cheese Share joy of life & wine with friends.

