

# MAGNUM

Certificated – Biodynamic - Vegan  
masterly handcraft products  
from Demeter agriculture

*äTHERISCH* & VERSPIELT: ERDIGE WIESENBLÜTEN, SATTE MARILLE, FEIGE,  
SCHWARZPULVER, IMKERBLUT; TROCKEN & *FASZINATION*  
TO MEET THE NIGHT MORE PREPARED



colour sense: BERNSTEIN - GOLD-ORANGE



VINTAGE	2015
VINE VARIETY	45% Weissburgunder, 35% Chardonnay, 15% Sauvignon Blanc, 5% Sauvignier Gris ( PIWI : fungi-resistant crossing of Cabernet Sauvignon & Bronner)
WINE GROWING REGION	Vulkanland Styria
VINEYARD AREA	Vulkanland Styria: This fertile area and ist people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences. Love Life!
VINEYARDS	Rosenberg
SOIL CONDITION	soil of sandy loams, thin layer of gravel as underground, deposit of weathering material and from place to place several strong pronounced volcanic influences.
AGE OF VINES	Ø 15 years
VALVES	13,8% vol. :: SRE: 4,3 g/l :: RZ: 1,4 g/l :: KMW: 20,5°
FERMENTATION CONTROL	50% sedate fermentation, for 1 month on the mash, in 600 lt. Stettin; 50% - as must - smooth fermentation in toasted 600l Stettin (oak)
MATURATION & STORAGE	11 month on coarse yeast, for further 12 months on fine yeast in Stettin; Batonnage by feel, low sulphur maturing, homeopathic sulphured, long yeast contact, time and a level of trust unfiltered & low sulphur (25mg/l), after 22 months in cellar, filled on 400 Bouteilles and 133 Magnum-bottles (KW 34/17 (22.08.17) )
DRINKING ENJOYMENT	9-14°C as wine with the meal; just for drinking enjoyment 12°C
AGING POTENTIAL	under ideal storage conditions until 2037
FOOD RECOMMENDATION	suitable to cheese, duck with honey crust, mediterranean and asian cuisine, liver dishes and desserts

