

# TERO – for Earth

BIODYNAMIC CERTIFICATED &  
VEGAN CERTIFICATED

**EARTHY** & BETHINK: BLACK CUMIN, DARK CARAMEL,  
TENDER TANNIN, COMPLEXITY: DRY & **TRANCE**



colour sense: REDGOLD - CARMINE



VINTAGE	2015
VINE VARIETY	<b>45 % Sauvignon Blanc, 40% Sauvignier Gris,</b> (PIWI-crossing from Cabernet Sauvignon x Bronner) <b>15% Chardonnay</b>
WINE GROWING REGION	Vulkanland Area Styria
VINEYARD AREA	<b>Vulkanland Area Styria:</b> 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.
VINEYARD	Rosenberg & Mitteregg
SOIL CONDITION	Volcanic mother soil, sandy clays, gravel bases
AGE OF VINES	6 - 23 years
VALUES	12.6%vol. :: SRE: 5.2 g/l :: RZ: 1.1 g/l :: KMW: 19°
FERMENTATION CONTROL	fermented on the skins in clay amphoraes; 120 days of maceration
MATURATION & STORAGE	Contact time with fine yeast in clay amphorae for further 5 month; then 23 months mature in ovate clay amphorae & robinia barrels
DRINKING ENJOYMENT	14°C; whirl up gently the fine yeast; the brave shakes the bottle or decants
AGING POTENTIAL	Under ideal storage conditions till 2040
FOOD RECOMMENDATION	Fermented vegetables, mushrooms, Ratatouille, matured cheese, stewed dishes. Enjoy at fireplace - pleasure for many days!

