



FINE CLASSICS

FINE CLASSICS mature from bouquet sorts for 6 to 12 months in a stainless steel tank. *Finesse & liveliness!*

CLASSIC BURGUNDER RANGES malolactic & fine yeast storage - 12 month from large wooden barrel. *Grace & charm.*

RED WINES with malolactic fermentation after 12 to 24 month on fine yeast storage from 300 lt barriques and 600 lt Startin barrels. *Strong berries!*



PREMIUM WINES

PREMIUM WINES stabilised and stored according to sort and vintage up to 36 months in toasted 600 lt Startin barrels. *Love life!*

White as well as red sometimes unfiltered without addition of sulphur. Great reduced *works of wine!*

LINEA ´S up to 7 times in 10 years, LINEA RESERVES up to 3 times in a decade; *full of pressure & depth!*



ARCHAIC NATURALS (AMBER)

ARCHAIC mash fermented, amber coloured unfiltered wines – with essences from amphorae as *precious items.*

Maceration, fermentation, malolactic and maturing on skins in 600 lt Startins – essence from amphorae – 36 months in *earthenware.*

Ethereal meets the incarnation of wine; least addition of sulphur, body as well as depth from the **earth & earthenware.**

