



FINE LINE

CLASSIC STYRIAN WINES mature from bouquet sorts for 6 to 12 months in a high-grade steel tank. Fresh & fruity!

CLASSIC BURGUNDER RANGES with malolactic fermentation & fine yeast storage after 6 to 12 month from large wooden barrel.

RED WINES with malolactic fermentation after 12 to 24 month on fine yeast storage from 300 lt barriques and 600 lt Stettins.



LINEA WINES

PREMIUM WINES stabilised and stored according to sort and vintage up to 36 months in toasted 600 lt Stettins.

White as well as red also for a change 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 – keep your fingers crossed!



AMPHORE WINES (ORANGE)

Maceration, alcoholic- & malolactic fermentation of complete berries stored outside in that place of power under the earth in Kvevries\Amphoras.

Maturing and storage in clay amphoras – like clay eggs and 600 l Stettins inside with sur lie process for 24 to 36 months.

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

