



NIKLAS

WEINGUT

Mitterberg Kerner Without 2019 IGT

“This is the sixth vintage of my project. Also for this wine I selected only highly ripe, golden-yellow Kerner grapes from the Vial vineyard.” *Michael Sölva*

TASTING NOTES

Color: dark yellow

Aroma: very intensive aroma of grapes and tannins; reminiscent of hazelnut and tropical fruit.

Taste: elegant and very present tannins, typical must fermentation notes.

FOOD PAIRINGS

This wine is as versatile as it is unusual. It is ideal with tasty starters and flavorsome main dishes and also mature cheeses to finish.

VINIFICATION

20% of the grapes with stem underwent whole cluster fermentation and 80% were destemmed and fermented on the skins in a fermenting cask followed by storage in a used oak barrel. As the name suggests, the wine underwent spontaneous fermentation without the use of sulfur and was bottled without fining and filtering. The bottled wine can accordingly have a natural cloudiness.

AT A GLANCE

Grape variety, age of vines: Kerner, 10 years.

Site: Vial, 590 m a.s.l.

Soil: calcareous gravel

Vine training: cordon training system,
near-natural integrated production.

SERVING TEMPERATURE 12 - 14 °C

OPTIMUM MATURITY several years

FREE SULFUR 3 mg/l

TOTAL SULFUR < 9 mg/l

ALCOHOL 15,0 % vol

TOTAL ACIDITY 4,57 g/l

RESIDUAL SUGAR 0,1 g/l

533 bottles were filled from this vintage.

