



NIKLAS

WEINGUT

Mitterberg Kerner Without IGT



"I've observed my father making wine for many years. Now the time has come for me to try something out myself, something new, something out-of-the-ordinary. For this wine I selected very ripe, golden yellow 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: present elegant tannins and 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 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, 8 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 6 mg/l

TOTAL SULFUR <10 mg/l

ALCOHOL 14,5 % vol

TOTAL ACIDITY 5,61 g/l

RESIDUAL SUGAR 1,9 g/l