

WILDE LIEBE 2021

I left this wine completely to its own devices - no plan, no specifications. I simply followed the needs of the grapes and the wine completely wildly and with a lot of love. No more and no less“ – Christina Netzl.



ORIGIN

name: The painting of the same name for the bottle is by Iris Marisa Neuner

grapes: Chardonnay, Sauvignon blanc & Welschriesling

soil: gravel and gravelly loess

ENJOY

pairing: everything with lots of spice and personality, ripe cheeses and desserts, but not too sweet

glass: big burgundian glass

ideal temp. 8 °C

suitable for vegans

VINIFICATION

harvest: 22.-29. september 2021, hand harvest

vinification: destampped berries go back into the open boxes

fermentation: open fermenters with the skin

maceration: 3 weeks

rest time: after racking for 6 months in old barrels

bottling: unfiltered & unfined

alcohol: 12 % Vol

acidity: 6,1 g/l

residual sugar: 1,0 g/l

Aroma: Comes out of the glass quite wildly at first and then makes room for intense, exotic fruit nuances, herbal spices and some nutty notes, fresh biscuit, exciting tannin backbone interrupts the juicy fruit, extremely long-lasting and complex