



Intra! The Wild One 2022

For this wine a special method is used, to preserve a gentle and fine tannin structure. Intracellular fermentation, meaning fermentation inside the intact berry, keeps the wine fresh and subtle. A greater part of Grüner Veltliner from selected vineyards and a smaller part of Welschriesling is taken for this wine. After the maceration of 62 days, the berries are pressed and then aged in large austrian oak barrels (1200lt.). The big difference between skin fermented wines and this method is, that uncrashed, intact berries are used that s the reason why tannins are much smoother. Also a great benefit is the fact that the process is without oxidation, so I don t need any sulfur. A wild wine, with a gentle heart.

TUOTTAJA

Kolfok

MAA / ALUE

Itävalta - Burgenland

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders :

Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi

Kai Autio 0503525653 kai.autio@careliawines.fi