



Gneisz és Csillám 2015

Under the Alps with fresh wind, this is how Sopron creates unique and independent wines. Franz Weninger's wines present themselves just as historic as the city. In their style, they point to the times when Sopron's wines counted to the world's top.

Selective hand harvest. Native yeast fermentation in stainless steel. Natural malolactic fermentation and 12 months ageing in wooden tanks.

Origin	Sopron
Climate	Pannonian
Cultivation method	organic, biodynamic (according to Respekt), controlled by Biokontroll Hungaria HU-ÖKO 01
Density	5500 stock / ha
Crop	40 hl / ha
Date of harvest	September 2015
Alcohol	13,32 % vol.
Acidity	5,7 g/l
Residual sugar	1,0 g/l
Extract	27,1 g/l
Sulphur	51 mg/l
Bottling	August 2017
Bottles produced	17 000 Flaschen
Consumption	2017 - 2022, 16° - 18° C