

WEINGUT
IN DER EBEN

Roter Malvasier

Weinberg Dolomiten IGT

Vintage:	2016
Grape varieties:	100 % Red Malvasia (a very old local variety from the area around Bolzano)
Soil:	Porphyry – volcanic subsoil sparse, rocky, warm
Training system / Age of the vines:	Pergola; 30 year old vines
Viticulture practices:	Organic from 1990, since 2014 biodynamic
Vinification:	Fermented with natural yeasts in stainless steel tanks with skins and stems. Malolactic fermentation and maturation in used oak casks. Filled without finings – non filtered.
Analysis:	Alcohol: 12,50 % Vol Acidity: 7,04 g/l Residual sugar: 1,91 g/l tot. SO ₂ : 14 mg/l
Produced number of bottles:	approx. 1000