

Cuvée Weiss

MANN

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WEISS

LOCALITY: GERMANY – Rheinhessen

APPELLATION: Rheinischer Landwein

GRAPE VARIETY: 25% Scheurebe, 25% Müller-Thurgau, 25% Huxelrebe and 25% Silvaner

WINEMAKER: Andreas Mann

VINEYARD: Planted in the 1990s over Porphyry soil.

VITICULTURE: Organic (certified Ecofeuille) with biodynamic methods.

WINEMAKING: Spontaneous fermentation on skins for 2.5 weeks. Final fermentation in barrels.

AGING: Aged for 12 months in barrels *doppelstück fass* (2400L).

BOTTLING: Unfiltered. 10 mg/L total SO₂.

