

WEINGUT JOSEF FRITZ



2016
Gondwana
DRY



The Gondwana is a Natural Wine, which is produced in 500 liter acacia barrels. Exactly 182 days the Rote Veltliner was with the entire mash together in the barrels.

The wine is fermented without the addition of pure culture yeasts. Because of this, the "wild" yeasts from the vineyard can show their full potential. After pressing the fermented mash, we leave the wine further 11 months in the same barrels with the fine yeast maturing.

By such a long storage, the yeasts deposit on the bottom of the keg and the wine can be filled without filtration.

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BOTTLE SIZE: 0,75 / 1,5 / 3,0 Liter

HARVEST DATE: 30.10.2016

AC: 6,5‰

RS: 0,2g/l

ABV: 14,0% Vol

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