

KLUS 177

Riesling – Silvaner

Degustation:

Slightly exotic, slightly smoked, steely, fresh pear, no hints of wood

Vineyard:

30- 40 old Riesling – Silvaner/Müller- Thurgau vines, partially in slope vineyard

Vinification:

early harvest to keep freshness and lightness
gentle whole grape pressing
spontaneous, natural fermentation, no oenological products used

6 months in stainless steel tank on fine yeast

Spontaneous malolactic fermentation
Filtration just before bottling with <20mg/l free Sulfur

Details:

Residual sugar (g/l): 0,6
Acidity (g/l): 4,6
Alcohol Vol.-%: 12,0
Bottles produced: 2250

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