

Weingut | Tenuta Buschenschånk | Locale tipico

## Mock Christoph

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## CULTIVATION AREA

Deep westbound hill location near the Wassererhof in the lower Isarco Valley on 450 m height above sea level

## VINIFICATION

soft pressing after some hours of cold maceration, fermentation with native yeats in used Tonneaux wood barrels and aging in the same barrel for 12 months on the first lees, further 6 months aging in steel tanks on the fine lees and finally aging for 6 months in the bottle

## CHARACTERISTICS

Color: straw yellow

Aroma: Grapefruit, gooseberry and exotic fruits

Body: elegant, deep and long lasting

YIELD 35 hl/ha STRENGTH 14% vol. RESIDUAL SUGAR 1 g/l ACIDITY 6,4 g/l SERVING 10-13 °C

For dishes made from vegetables, asparagus, fish and pink meat