JOISEPH – fact sheet Tannenberg

Wine:	Tannenberg
Vintage:	2022
Vineyard:	Tannenberg Home - Beste Lagen
Variety:	Zweigelt
Harvest:	Handpicked in small boxes, manual selection in the vineyard
Production method:	Crushed and fermented with stems, 2 weeks maceration, only juice poured over. Then pressed, allowed lees to settle and then transferred into used barrique barrels.
Ageing:	Used barrique barrels
Acidity:	6.2 ‰
Residual sugar:	1 g/L
Alcohol:	11.5 %
pH:	3,22

The logo of the JOISEPH label shows the Joiser Tannenberg. It is the very last elevation in the Alps before hundreds of kilometres of the Pannonian Plain. On the Tannenberg you can enjoy a marvellous view across the lake to Hungary, where there is always a breeze blowing. The fauna and flora in the Natura 2000 area are impressive: the rare dry grasslands are home to dwarf oak, downy oak, beavernell rose and vermouth.

About JOISEPH: Founded in 2015 | organic | natural wines | JOISEPH is a word play of Jois (origin of the grapes) and Joseph (a traditional name for someone who does wines like in former times: No cultured yeast, no enzymes, no additives …) | all wines unfined and unfiltered | 10 hectares of vineyards on 24 plots | 3 hectares of meadows and orchards | 10 wines (5 whites, 1 rosé, 4 reds) 15 export countries, over 90 % export

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