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| <p>1. Grapes</p> <p>2. Grape destemmer</p> <p>3. Grape waste buried in the ground to fertilize the soil</p> <p>4. Press</p> | <p>5. Lauter tun</p> <p>6. Grape skins buried in the ground to fertilize the soil</p> <p>7. Primary fermentation tank</p> <p>8. Yeast</p> | <p>9. Secondary fermentation tank</p> <p>10. Storage tank prior to treatment with cold</p> <p>11. Processing cold</p> <p>12. Rest tank and separation of wine stone</p> | <p>13. Storage rest tank after treatment with cold</p> <p>14. Oak barrels for aging wine (Storage 6, 12, 18 months)</p> <p>15. Bottling and corking the wine stopper</p> | <p>16. Checking the bottles on the closure (15 days at 59°F)</p> <p>-----</p> <p>Enjoy a glass refined wine</p> |
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