



orangen wine

·grape varieties: Welschriesling, MüllerThurgau, Muskat Ottonel,
Grüner Veltliner, Sämling, Pinot Blanc
·organic cultivation of the vineyard
·handpicked and handselected
·spontaneously fermented on its own
yeast
·left on the skins for 10 days
·spontaneous malolactic fermentation
·finally matured at least 9 to 10 months
in an amphora on its own lees
·unfiltered

·alc. 12% vol.

A wine as a tribute to our ancestors. We want to show respect for what came before us and still leave our mark. Hercos - derived from the Hungarian word for fighter, it stands for the meaning of the name Hermann - our grandfather.

At a young age he had to take over the farm and viticulture and thus fight for his family in the postwar period - out of necessity and reason, he planted various grape varieties on the Steinried in order to minimize setbacks and failures.

We want to encourage people to respect and appreciate each other - we want to show that you can also take other paths without forgetting your roots or judging others.

A mixed set of grape varieties - mostly grown on the Steinried - the stone as a symbol of remembrance and honour for the deceased - an amphora made of earthly materials - a wine that can be independent and authentic - a self-closing circle - that's what Hercos stands for.