



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 5 days
·spontaneous malolactic fermentation
·finally matured at least 9 to 10 months
in an amphora on its own lees
·unfiltered

·alc. 12% vol.

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. 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.

Shake it and enjoy!