

FRUIT

*Wines of stunning freshness and elegance, beautifully reflecting the full range of varietal character. The white wines are produced in stainless steel tanks. The reds are barrel-aged, yet the fruit character never cedes the stage. Bravo!*

## Sauvignon Blanc



A total of eight vineyards in southern Palatinate and Mittelhardt are planted with seven different Sauvignon Blanc clones. The distinct advantage is the different microclimates of the various sites which is beneficial in terms of flavor diversification. The soils in which the vines grow are just as distinct as the sites themselves. Training usually occurs as cordon which leads to a grape area that is linear and therefore easier to handle. The vineyards are mainly kept green due to natural herbs and sowed grass. Depending on the year, harvesting occurs either by hand or with a harvester. Some of the grapes may already be relatively green with a sugar content of potentially 10% degrees alcohol while most are fully ripe and the rest may even

be slightly overripe. The CO<sub>2</sub> which is added as dry ice prevents oxidation during several hours of maceration. This fosters an optimal bouquet aroma. The grapes are then pressed in an air sealed pneumatic press. Fermentation occurs in stainless steel tanks of various sizes. Here, a variety of yeasts provides the necessary diversification. In addition, some of the wine is fermented spontaneously while another smaller amount is even aged in oak barrels. The young wine is filtered only once before bottling using a diatomite filter. At that time, the various individual bins are merged into the final blend. The result is a multifaceted aromatic and more present wine with structure and length.

*Cultivation area* Palatinate

*Grape variety* 100% Sauvignon Blanc

*Yield per hectare* 7.000kg

*Bottle size* 75 cl and 150 cl

*Vintage* 2017

*Alcohol* 12,4%vol.

*Acidity* 8,2 g/l

*Residual sugar* 4,4 g/l