

Grapes

Silvaner

Region/Appellation

Franken, Germany

Alcohol by volume

13.00%

Residual Sugar

less than 1 g/l

pH

3.43

Total Acidity

5.88 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

25/04/2024

# Silvaner 2018 6x75cl

## Winemaker Notes

Floral notes (acacia) on the first nose, then the wine opens up and reveals fruitier notes (quince, peach). Broad and supple on entry, with medium acidity. The palate is structured by aromatic freshness. Notes of white flowers on the finish.

## Vineyard

Clay-limestone over shell-limestone dating from the Triassic period (235 to 245 million years).

## Winemaking

Direct pressing (pneumatic pressing). Cold static settling followed by fermentation in temperature-controlled (16-20 °C) stainless steel vats. Matured in stainless steel vat on fine lees for 3 months.

## Vintage

The beginning of the 2017-2018 winter was relatively mild with temperatures around 0/-1°C at the beginning of January. Spring too was full of surprises, with early bud-break (mid-April), the vines started to grow, helped by warm damp weather. As in 2017, summer brought with it a real heatwave but summer rain allowed the grape to develop normally, giving us some clues about a promising harvest in terms of quality and quantity.

## Food match

Grilled and Roasted White Meats

Great as an aperitif or dishes with sauerkraut.

