

2019 FEHLFARBE SCHEUREBE

12,0 % vol. ALC | 0,3 g/L RS | 6,0 g/L ACIDITY

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CLASSIFICATION	Cloudy by Nature
GRAPE VARIETY	Scheurebe
VINEYARD SITE	Steingrube
GROUND DESCRIPTION	Limestone marl
CRAFT	Fermented for 21 days on the skin, then pressed and stored in stainless steel for half a year on the lees. Bottled with minimal sulfur addition.
TASTING	A completely different Scheurebe, smoky and almost poisonous in the nose, a little clove and ivy, grapefruit, as well as daisies, very complex and gets a real boost with air. On the palate slightly fresh structure, for a Scheurebe with strong body, delicate melt of the yeast, the calcareous soil comes through easily drying, tender phenolics, bacon pear, sweet mango and light animalism

