

# 2020 FEHLFARBE SCHEUREBE

12,5 % vol. ALC | 0,3 g/L RS | 5,2 g/L ACIDITY

K  
·  
WE  
CHS  
LER  
·

<b>CLASSIFICATION</b>	Cloudy by Nature
<b>GRAPE VARIETY</b>	Scheurebe
<b>VINEYARD SITE</b>	Steingrube
<b>GROUND DESCRIPTION</b>	Limestone marl
<b>CRAFT</b>	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.
<b>TASTING</b>	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

