

2022 FEHLFARBE SCHEUREBE

10,5 % vol. ALC | 0,3 g/L RS | 5,2 g/L ACIDITY

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CLASSIFICATION	Cloudy by Nature
GRAPE VARIETY	Scheurebe
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	<p>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.</p> <p>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</p>

