

# 2020 FEHLFARBE PET NAT TROCKEN

11,0 % vol. ALC | 0,0 g/L RS | 5,8 g/L ACIDITY

K  
WE  
CHS  
LER

<b>CLASSIFICATION</b>	Cloudy by Nature
<b>GRAPE VARIETY</b>	Silvaner
<b>VINEYARD SITE</b>	Clos Catherine
<b>GROUND DESCRIPTION</b>	Limestone marl
<b>CRAFT</b>	50% must fermentation 50% read-out from Westhofen old vines
<b>TASTING</b>	<p>The most natural way to make a sparkling wine! Bottled at the last moment of fermentation. The carbonic acid produced by the rest of the fermentation solubilized.</p> <p>A little oxidized apple and herbs on the nose, the fermentation on the skins is in the foreground without being intrusive. The firm, natural perlage on the palate. Delicate phenolics with herbs and spices. Silvaner Pur.</p>