2022 FEHLFARBE PET NAT TROCKEN

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

K WE CHS LER

CLASSIFICATION Cloudy by Nature

GRAPE VARIETY Silvaner

DESCRIPTION

GROUND Limestone marl

CRAFT 50% must fermentation 50% read-out from Silvaner

TASTING 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.

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.

