

# Naturweiss

## SCHÄTZEL

---



**LOCALITY:** GERMANY – Rheinhessen

**APPELLATION:** Landwein Rhein

**GRAPE VARIETY:** Riesling, Silvaner, Müller-Thurgau, Pinot Blanc, Scheurebe and Ehrenfelser

**WINEMAKER:** Kai Schätzel

**VINEYARD:** From a blend of parcels planted over red slate, limestone and loess. Density of 12,000 vines/ha.

**VITICULTURE:** Organic and biodynamic (certified Ecofeuille and Demeter).

**WINEMAKING:** Pinot Blanc and Müller-Thurgau can be co-fermented; the other varieties are vinified separately. Grapes are foot-crushed, macerated for 3 days and pressed for 12 hours. Then fermented over ambient yeasts. Complete malolactic conversion.

**AGING:** Aged for 10-11 months in older barrels under floor.

**BOTTLING:** Neither fined nor filtered. Bottled without added SO2.

---

