Naturweiss

SCHÄTZEL



LOCALITY: GERMANY – Rheinhessen

APPELLATION: Landwein Rhein

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

WINEMAKER: Kai Schätzel

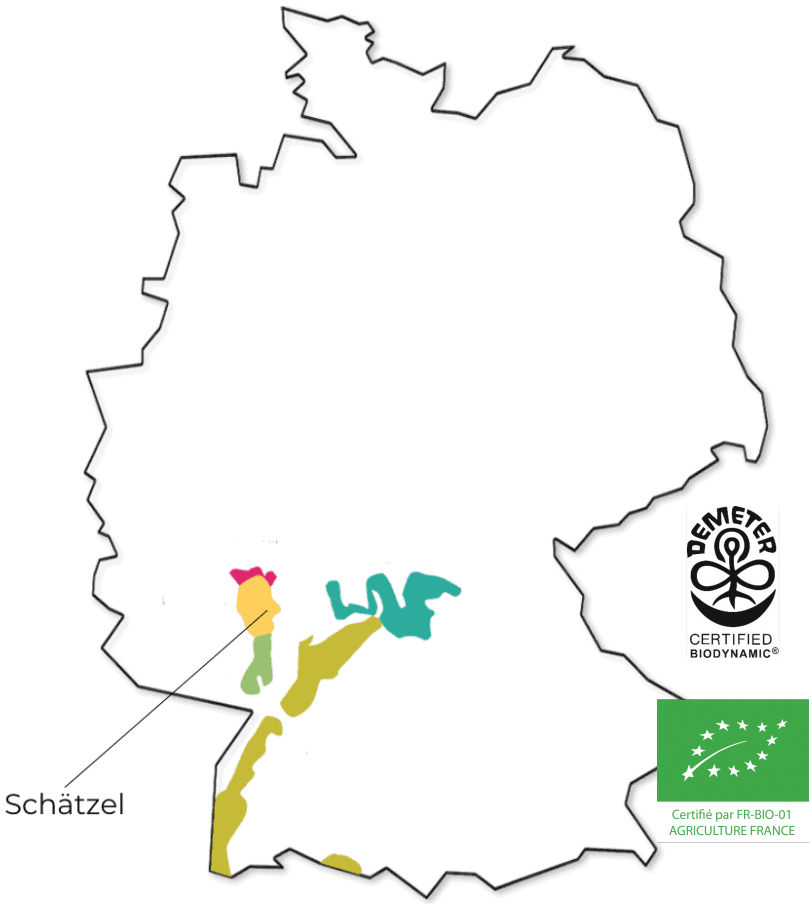
VINEYARD: From a blend of parcels planted over red slate, limestone and loess. Density of 12,000 vines/ha.

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.



VERITAS
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