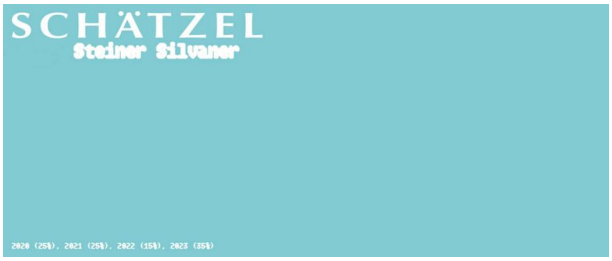
Steiner Silvaner, Solera

SCHÄTZEL



LOCALITY: GERMANY – Rheinhessen

APPELLATION: Landwein Rhein

GRAPE VARIETY: Silvaner

WINEMAKER: Kai Schätzel

VINEYARD: From a selection of old vines in the Oelberg, Hipping, and Pettenthal vineyards on the “Roter Hang”, growing on red slate. Part of the blend comes from own-rooted vines thriving on steep slopes.

VITICULTURE: Organic (certified Ecofeuille) and biodynamic methods.

WINEMAKING: Hand-picked and carefully hand-selected grapes are foot-crushed and macerated for 36 hours before pressing and being transferred into a 1,200-liter barrel without sedimentation. Fermentation begins with ambient yeasts, followed by malolactic fermentation and a spontaneous flor yeast fermentation. This is a solera-style wine, a blend of multiple vintages. The proportions vary by release and are indicated at the bottom of the label.

AGING: Aged in barrel for 12 to 48 months, depending on the individual vintage components. The final wine is a blend of these vintages, aged together in a traditional solera system.

BOTTLING: Neither fined nor filtered. Bottled in a lightweight bottle with recyclable cork, a sustainable label, and no capsule. No SO2 added.



VERITAS

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