

SAUVIGNON BLANC FUMÉ

We cultivate several Sauvignon Blanc vineyards in both the Southern Palatinate and the Mittelhaardt, planted with different varietal clones. A key advantage of this broad geographical distribution lies primarily in the diverse terroirs, which contribute positively to the complexity of aromas. Just as varied as the sites themselves are the soils on which the vines grow. The vines are predominantly trained in a flat-arch system, resulting in a more linear and thus easier-to-manage fruiting zone.

Our "Fumé" originates from our oldest and finest vineyards, where only perfectly healthy and fully ripe grapes are hand-harvested. After a maceration period, the must is gently pressed and transferred into new and used 300-liter and 500-liter French oak barrels, where it undergoes spontaneous fermentation before aging on full lees for at least nine months. A small portion is also matured in concrete eggs and small stainless steel tanks. In mid-August, these small lots are blended in stainless steel tanks along with their fine lees, then lightly filtered and bottled.



GRAPE VARIETY Sauvignon Blanc

BOTTLE SIZE (L) 0,375

MATURATION Small wood, concrete egg and steel

VINTAGE 2024
ALCOHOL CONTENT 13,0 % vol

ACIDITY 6,3 g/l
RESIDUAL SUGAR 0,5 g/l