

WEINGUT
BISCHEL



2024 GAU-ALGESHEIM SILVNER „TERRASSEN“ VDP.ORTSWEIN

Vineyard

The grapes come from a more than 40-year-old terraced Silvaner vineyard in the lower part of the site Gau-Algesheim St. Laurenzi Chapel. Tertiary limestone marl characterises the soil there. Exposure: south-facing slope. The summer heat accumulates in the lower part of the site, as it is encircled there like in an amphitheater. This allows the Silvan grapes to develop their full strength and ripen to a golden yellow.

Vinification

The very late harvest is staggered by hand according to ripeness. For optimal extraction of the aromatic substances, the grapes are gently crushed in the winery and left to stand in their own juice for several hours. After gentle pressing for several hours, the juice ferments with wild yeasts in wooden barrels. After 6 months of yeast storage, the wine is bottled in spring.

Tasting notes

Intense herbal spice, some basil and yellow stone fruits in the bouquet. In the taste fully ripe mirabelle, a little pineapple and honey. In the finish, delicate creaminess, slightly sweet wood, and a lot of length. Pure Silvaner!

Analysis

alcohol: 13 % vol.; residual sugar: 2.0 g/l; acidity: 6.1 g/l