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WEINGUT
BISCHEL



2024 SCHEUREBE VDP.GUTSWEIN

Vineyard

The grapes come from vines over 48 years old, grown in the lower part of the Gau-Algesheim St. Laurenzikapelle site. Tertiary limestone marl characterises the soil there. Exposure: slight slope with southern exposure. The summer heat accumulates especially in the lower part of the site, as it is encircled there like in an amphitheatre. Due to this effect, the grapes reach a high level of ripeness and develop particularly exotic aromas.

Vinification

The 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 24 hours. After gentle pressing, the juice ferments in stainless steel tanks with wild yeasts. After 6 months of yeast storage, the wine is bottled in spring.

Tasting notes

Opulent aroma of vineyard peach, passion fruit and some cassis. On the palate very juicy, sweet stone fruit. The finish is complex and long-lasting.

Analysis

alcohol: 12.5 % vol.; residual sugar: 3.3 g/l; acidity: 6.5 g/l