

WEINGUT
BISCHEL



2022 SILVANER VDP.GUTSWEIN

Vineyard

The grapes come from a 40-year-old Silvaner vineyard in Gau-Algesheim's St. Laurenzikapelle. Tertiary marl and limestone (Terra Fusca) characterise the soil there. Exposure: Medium to steep slope with southern exposure.

Vinification

Selective harvest 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 partly with wild yeasts in stainless steel tanks. After 4 months of yeast storage, the wine is bottled in spring.

Tasting notes

Intense spice and yellow fruits on the nose. In the taste strong fruit of pears and ripe apples. In the finish it shows a lot of structure and a fine creaminess.

Analysis

alcohol: 12.5 % vol.; residual sugar: 6.0 g/l; acidity: 5.7 g/l