

WEINGUT
BISCHEL



2023 SAUVIGNON BLANC VDP.GUTSWEIN

Vineyard

The grapes come from the Gau-Algesheim St. Laurenzikapelle vineyard. Tertiary limestone marl characterises the soil there. Exposure: Medium to steep slope with southern exposure, 220 m above sea level. The high vineyard in the uppermost part of the St. Laurenzikapelle is our 'cool-climate' site. The cool nights allow the grapes to ripen slowly and give the Sauvignon blanc its spiciness, the high sunlight gives it its exoticism and the limestone its explosiveness.

Vinification

The grapes are picked selectively by hand. 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 partly in stainless steel tanks and partly in French oak barrels. After 4 months of yeast storage, the wine is bottled in spring.

Tasting notes

Fresh aroma of passion fruit, gooseberries and some flint. Lots of play on the palate, with peppery aromas, juicy citrus notes with traces of papaya and quince. The finish is complex, mineral and fresh.

Analysis

alcohol: 12.0 % vol.; residual sugar: 4.5 g/l; acidity: 7.2 g/l