

2024 Sauvignon Blanc dry Rheinhessen

Origin:

From grapes from our vineyards in Hackenheim near Bad Kreuznach, but still in Rheinhessen, grown on gravelly, sandy soils.

Vinification:

After harvesting, the grapes are left on the skins for 24 hours, chilled to extract the constituents from the grape skins. The must then ferments in stainless steel tanks. The young wine rests on the full lees until spring of the following year.

Tasting:

Fine, varietal Sauvignon fruit, surrounded by freshness and character, impresses with its elegance and definition.

