

2018 Heimat

The Heimat (German for "home") is the Silvaner it all started with. 40 year old vines grow on a limestone hill close to the winery, a vineyard that has been farmed organically since the 1990s. Over time we leased to equally old Silvaner plots right next to it so we make versions and take the best barrels for the final blend. The defining element of the wine is skin-contact as it has been since 2013. The heart is a classic destemmed and crushed skin-fermentation for one to two weeks, aging in old oak barrels. A small batch gets destemmed by hand for a carbonic element. The following summer all barrels get racked and the final blend goes in a tank for another six months before being bottled.

Silvaner is the most sensitive variety we have in our area when it comes to reflecting the characteristic of a vintage and the condition the soil is in. And out of all our Silvaners there is none that tell's a years' story better.

Always herbaceous, elderberry, dried apricot, orange peels a little different and unique every year. A wine that loves oxygen and can age for a long time.



Variety	Silvaner
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Orientation	West
Age of vines	Planted in 1984
Vineyard size	0,52 ha
Training system	Guyot
Yield	36 hl/ha
Harvest	28 October 2018
Vinification	Destemmed and fermented on the skins, pressed after 7 days
Ageing	600l barrels for 1 year, a 1.200l barrel after
Bottling	March 2020
Alcohol	11,5 %
Acids	5,8 g/l
Residual sugar	0,2 g/l
Natural SO2	8 mg/l