

## 2019 Wilde Heimat

The Wilde Heimat (German for "wild home") is a single vineyard Silvaner we produced until 2019. Growing on the steepest slopes of the Schwanberg next to the town of Iphofen on a bedrock soil called Keuper these 50 year old vines got as much sun exposure as you can possibly get in our area. No tractor can drive there and the soil loves it. Even in dry years we got solid yields from happy plants. Half of the grapes got macerated over night before being pressed, the other half destemmed, crushed and fermented on the skins for about 10 days. Fermentation finished in old oak 600l oak barrels where the wines aged until the next summer before being racked and blended into a tank where they stayed at least another six months before being bottled.

Hay, wildflowers and pear, honey as it ages: a very mineral wine with a lot of depth and a long finish.



Variety	Silvaner
Origin	Iphofen
Soil	Keuper
Altitude	375m
Orientation	Southeast
Age of vines	Ca. 50 years old
Vineyard size	0,33 ha
Training system	Guyot
Yield	29 hl/ha
Harvest	9 September 2019
Vinification	Destemmed bunches fermented on the skins, pressed after 7 days
Ageing	600l oak barrel for 1 year, stainless steel after
Bottling	April 2022
Alcohol	12,5 %
Acids	5,3 g/l
Residual sugar	0 g/l
Natural SO2	3 mg/l