

## 2021 Siebenschläfer

The Siebenschläfer (German for "edible dormouse") comes from the first vineyard we planted ourselves. It's a field-blend historically called Frentsch the way it's been planted in our region for centuries until single varieties took over the show. Co-planted in the vineyard you find green, yellow and blue Silvaner, Bukettsilvaner, Heunisch, Gewürztraminer, red and yellow Muskateller, Riesling, Weißburgunder, Grauburgunder and Spätburgunder, Vogelfränkisch, Adelfränkisch, Lagler, Kleinberger and Elbling.

Everything gets picked together, destemmed and fermented on the skins for about a week. The fermentation finishes in old oak where the wine stays until it gets racked the following summer to stay in a tank for another six months.

All those varieties make for an incredibly unique and complex wine with a touch of color that comes from the red skinned varieties, muscatel flavors, a gentle red berry fruit and a mineral Silvaner backbone.



Variety	Field blend (original name: „Frentsch“)
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Orientation	West
Age of vines	Planted in 2018
Vineyard size	0,56 ha
Training system	Guyot
Yield	5 hl/ha
Harvest	2 October 2021
Vinification	Destemmed by hand, foot-trodded, fermented on the skins for 7 days
Ageing	Old barrique
Bottling	October 2023
Alcohol	10,5 %
Acids	6,6 g/l
Residual sugar	0 g/l
Natural SO2	4 mg/l