

## 2022 Wilde Meute

The Wilde Meute (translating to "wild pack") is our skin-contact blend. The defining varieties are Bacchus and Silvaner with a splash of Müller-Thurgau for the finishing touch. Bacchus, an aromatic crossing of Silvaner and Riesling, gets destemmed, stays on the skins for about a week and tends to finish fermentation in stainless steel where it stays on the full lees for the next ten months. Silvaner and Müller-Thurgau get vinified the same way but continue their journey after fermentation in Franconian oak.

While the light Bacchus contributes a citrusy tartness to the blend, the Silvaner provides a herbal body and a mineral backbone. A small batch of Müller-Thurgau always brings some great reduction to the game which suits the final blend just perfectly.



Variety	Silvaner (62%), Bacchus (35%), Müller-Thurgau (3%)
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Harvest	September 2022
Vinification	Separately destemmed and fermented on the skins, pressed after about a week
Ageing	Oak (Silvaner), stainless steel (Bacchus, Müller-Thurgau)
Bottling	October 2023
Alcohol	11 %%
Acids	5,3 g/l
Residual sugar	0 g/l
Natural SO2	6 mg/l