

2021 Drei Freunde

The „Drei Freunde“ (translating to "three friends") was our skin-contact blend that became „Wilde Meute“. 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	Bacchus (44%), Müller-Thurgau (36%), Silvaner (20%)
Origin	Kitzingen
Soil	Limestone
Harvest	September/October 2021
Vinification	Separately destemmed and fermented on the skins, pressed after about a week
Ageing	Oak (Silvaner, Müller-Thurgau), stainless steel (Bacchus)
Bottling	August 2022
Alcohol	11%
Acids	5,4 g/l
Residual sugar	0,4 g/l
Natural SO ₂	4 mg/l