

2021 Fledermaus Weiss

After the 2020 frost vintage 2021 was another difficult year with plenty of rain and powdery mildew as a constant threat causing severe damage all over the place. Nonetheless we were able to pick enough grapes to continue this blend the way we envisioned it: a major batch of Müller-Thurgau for the fruit, a slightly smaller batch of Silvaner for more structure and acid and finally a spritz of Riesling for and extra aromatic sparkle. All pressed straight away and mostly aged in big old barrels until racked and blended before bottling.



Variety	Müller-Thurgau (55%), Silvaner (33%), Riesling (12%)
Origin	Kitzingen (Müller-Thurgau), Theilheim (Silvaner), Volkach (Riesling)
Soil	Limestone
Harvest	September 2021
Vinification	Bunches foot trodded and pressed straight away
Ageing	Stainless steel, Riesling and one Müller-Thurgau harvest in oak barrels
Bottling	August 2022
Alcohol	11,5 %
Acids	5,6 g/l
Residual sugar	0,6 g/l
Natural SO2	6 mg/l