

2021 Silvaner Pet-Nat

Our Silvaner Pet-Nat comes from one of our old Silvaner vineyards. we usually pick twice in this limestone vineyard. A first, early pick for an acidic batch where the bunches go straight in the press. And a second pick where we destem, crush and leave the grapes on the skins for a couple of days. After being pressed we blend both juices and bottle with 9 g/l sugar left. When fermentation has finished we disgorge warmly by hand the following spring. In 2021 we had severe mildew damage so we added a little juice from the Silvaner in Volkach we usually use for „Fledermaus Weiss“ to compensate.

An earthy and deep Pétillant Naturel with citrusy, herbal flavors, refreshing but complex. It also ages really well.



Variety	Silvaner
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Orientation	South
Age of vines	Planted in 1990
Vineyard size	0,37 ha
Training system	Guyot
Yield	11,5 hl/ha
Harvest	13 October 2021
Vinification	1/3 destemmed and fermented on the skins for 5 days, 2/3 direct press
Bottling	21 October 2021
Disgorging	April 2022
Alcohol	11,5 %
Acids	4,9 g/l
Residual sugar	0 g/l
Natural SO2	3 mg/l