

2022 Weinschwärmer

The Weinschwärmer (the German name of the small elephant hawk-moth) is a blend of Grauburgunder (also known as Pinot Gris) and Riesling. The varieties grow next to each other on a stand-alone limestone hill close to the winery. The Grauburgunder comes with a beautifully blue/pink colored skin. To extract that color and fruitiness we destem the bunches and let the crushed berries ferment on the skins for about 10 days. Our last picking day usually is our Riesling, which gets pressed directly. Both wines age in a big old oak barrel before they get racked and blended the following summer to stay in a tank for another six months before being bottled.

The idea of the wine is to have a very ripe, rather low acid Grauburgunder providing color and - depending on the vintage - red fruit flavors. 20-30% Riesling jump in that gap with its razor-sharp acidity adding another layer of complexity.



Variety	Grauburgunder (70%), Riesling (30%)
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Orientation	West
Age of vines	Grauburgunder planted in 2005, Riesling in 2014
Vineyard size	0,51 ha (Grauburgunder), 0,33 ha (Riesling)
Training system	Guyot
Yield	44 hl/ha (Grauburgunder), 51 hl/ha (Riesling)
Harvest	12 September 2022 (Grauburgunder), 20 September 2022 (Riesling)
Vinification	Destemmed skin fermentation pressed after 6 days (Grauburgunder), direct press (Riesling)
Ageing	2.400l barrel (Grauburgunder) and 1.200l barrel (Riesling) for 1 year, stainless steel after
Bottling	March 2024
Alcohol	11,5 %
Acids	5,9 g/l
Residual sugar	0 g/l
Natural SO ₂	3 mg/l