

## 2023 Wilde Meute

The Wilde Meute (German for “wild pack”) is our skin-contact blend. The key varieties are Bacchus and Silvaner, complemented in this vintage by a generous splash of skin-fermented Grauburgunder. Bacchus—a fragrant crossing of Silvaner and Riesling—is destemmed and left on the skins for about a week before finishing fermentation in stainless steel, where it rests on full lees for ten months. Silvaner and Grauburgunder follow the same vinification process but continue their journey post-fermentation in Franconian oak.

While the vibrant Bacchus brings citrusy tartness to the blend, the Silvaner lends herbal depth and a mineral backbone.



Variety	Bacchus (43%), Silvaner (43%), Grauburgunder (14%)
Origin	Kitzingen, Theilheim
Soil	Limestone
Training system	Guyot
Harvest	September 2023
Vinification	Destemmed and left on the skins for about a week before being pressed
Ageing	Stainless steel, Grauburgunder and Silvaner in oak
Bottling	March 2025
Alcohol	11 %
Acids	5,9 g/l
Residual sugar	0,4 g/l
Volatile Acidity	0,84 g/l
Natural SO <sub>2</sub>	3 mg/l