

## 2025 Steinkauz

The little owl — a creature of the in-between: day and night, forest and field. Much like a Pétillant Naturel, hovering somewhere between juicy freshness and full-grown wine.

Since 2015, we've been making bubbles from Silvaner grapes — always with a portion fermented on the skins, almost always disgorged warm and by hand.

About one-third of the fruit fermented on the skins for ten days; the rest was pressed directly. We bottled it with 9g/l of residual sugar left in the juice — enough to finish fermentation in the bottle and create natural CO<sub>2</sub>. In other words: bubbles.



Variety	Silvaner
Origin	Kitzingen, Volkach
Soil	Limestone
Training system	Guyot
Harvest	September 2025
Vinification	1/3 destemmed and fermented on the skins for 8 days
Ageing	Stainless steel
Bottling	September 2025
Disgorging	April 2026
Alcohol	11,5 %
Acids	6,2 g/l
Residual sugar	0,9 g/l
Pressure	2,4 bar
Volatile acidity	0,6 g/l
Natural SO <sub>2</sub>	4 mg/l