

2023 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 9 g/l of residual sugar left in the juice — enough to finish fermentation in the bottle and create natural CO₂. In other words: bubbles.



Variety	Silvaner
Origin	Kitzingen
Soil	Limestone
Harvest	September 2023
Vinification	1/3 destemmed and fermented on the skins for 5 days, 2/3 direct press
Bottling	September 2023
Disgorging	April 2024
Alcohol	11 %
Acids	6,4 g/l
Residual sugar	0 g/l
Pressure	2,4 bar
Natural SO ₂	4 mg/l