

WEINGUT KARL SCHAEFER 'SONNENTROPFEN' RIESLING FEINHERB 2022

Country
Germany

Region
Pfalz

Varietal
Riesling

Winemaker
Johann Seibt

Alcohol Content
10%

Total Sulfur
No data

Residual Sugar
30.8 g/l

Acidity
7.4 g/l

HISTORY

Located in Bad Dürkheim in the Pfalz region of Germany, Karl Schaefer was founded in 1843 and in the early 1910s became part of the *Verband Deutscher Prädikatsweingüter* - *Qualitätsweingüter* (VDP), an elite group of producers in Germany that meet the highest quality standards and account for just under 1% of the total producers in Germany.

The approach to vineyard management and winemaking is entirely in tune with nature, working biodynamically with low intervention. While seeded in tradition and executing and the most elevated standard possible, so are the work conditions. The sound of bass and treble is both heard and felt and music fuels the wine making team and rests the wine, complete with a turning disco ball. Total production of the estate is just shy of 6,700 cases.

Sonnentropfen translates to "sun drops" and celebrates the golden color of riesling grapes with a throwback art nouveau label from 1908.

VINIFICATION and MATURATION

Grapes are de-stemmed and gently pressed, aged in stainless steel for 6 months, indigenous yeasts.

VINEYARD



Sourced from a few vineyard sites along the Mittlehaardt German Wine Route. Soils are rich in loam, loess and sandstone. All vineyards are tended to and managed biodynamically.

TASTING NOTES



Light golden yellow in color. Aromas of fresh lime and pineapple with herbaceous tones of camphor and mint. Silken texture with yellow peach and passionfruit and notable acidity.

FOOD PAIRING



Chicken Schnitzel, fried prawns, fish and chips, sushi.

