

WEINGUT KARL SCHAEFER 'SONNENTROPFEN' RIESLING TROCKEN

2022

Country

Germany

Region

Pfalz

Varietal

Riesling

Winemaker

Johann Seibt

Alcohol Content

12.3%

Total Sulfur

No data

Residual Sugar

1.2 g/l

Acidity

6.5 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 yellow peach, lemon and honeydew with neroli blossom. On the palate, pineapple and white nectarine. Notable acidity and mineral finish.

FOOD PAIRING



Grilled salmon, pan roasted halibut, steamed artichokes bagna cauda, grilled green asparagus.

