

# WEINGUT KARL SCHAEFER RIESLING FEINHERB

2023

## Country

Germany

## Region

Pfalz

## Varietal

Riesling

## Winemaker

Johann Seibt

## Alcohol Content

9.5%

## Total Sulfur

No data

## Residual Sugar

16.8 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 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.

## 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 Granny Smith, lime peel, Saturn peach and Meyer lemon blossom. Crisp and fruity on the palate with driving acidity and long finish.

## FOOD PAIRING



Hamachi crudo, agua chile, Vietnamese pho, crab rangoon, fried chicken.