

WEINGUT KARL SCHAEFER 'FUCHSMANTEL' RIESLING ERSTE LAGE 2021

Country
Germany

Region
Pfalz

Varietal
Riesling

Winemaker
Johann Seibt

Alcohol Content
12.5%

Total Sulfur
80 mg/l

Residual Sugar
7.3 g/l

Acidity
No data



HISTORY

Located in Bad Durkheim in the Pfalz region of Germany, Karl Schaefer was founded in 1843 and in the early 1910s became part of the *Verband Deutscher Prädikatsweingüter und 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

Whole cluster maceration for 24h and gently pressed in stages, fermented for 3 weeks to propagate indigenous yeasts. Aged on the lees in neutral Stockinger and French oak barrel for 18 months.

VINEYARD

 Fuchsmantel and Quetschenbaum is all planted to soils rich in red sandstone and are located just north and northwest of the winery. All vineyards are managed biodynamically and co-planted with grasses, rye, poppies, thistles, wild carrot and spurge to mitigate pests wild attracting pollinators.

TASTING NOTES

 Ripe apple on the nose, lemon, meadow herbs, lemon balm, subtle hints of wet rock and smoke. Citrus fruit on the palate, juicy, fresh, lively acidity, mineral, fine phenolics, beautiful length, animating to drink. (Ulrich Sautter - Falstaff, November 2022)

FOOD PAIRING

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

PRESS

