

Pinot Blanc

2022

Borell-Diehl

Germany » Pfalz

NEW! Classic Weissburgunder in a bright, firm style, no oak, terrific acidity and fresh apples all over. A splendid partner for the Pinot Noir.

SKU/CODE:

DB3996-22

PRODUCT LINE:

National Portfolio

Wine

White

VARIETAL:

Pinot Blanc

FARMING TYPE:

Sustainable



Pinot Blanc

Donnhoff

DÖNNHOFF 'S' GRAUBURGUNDER



DÖNNHOFF

Grauburgunder

- S -

2020

PRODUCE OF GERMANY / ERZEUGERABFÜLLUNG
WEINGUT HERMANN DÖNNHOFF D-55585 OBERHAUSEN/NAHE
QUALITÄTSWEIN A. P. Nr. 7753010 25 21
CONTAINS SULFITES / ENTHÄLT SULFITE

alc. 13,5 % vol.

NAHE

trocken
750 ml e

Region: Nahe

Grape: Grauburgunder (Pinot Gris)

Vineyard: Multiple across the Nahe

Soil: Loess loam & volcanic

Fermentation and Élevage: 6 to 9 months maturing on the yeasts in new Stückfässer (1,200 litre barrels) made of German oak

INFO

<i>Producer:</i>	Donnhoff
<i>Vintage:</i>	2021
<i>Country:</i>	Germany
<i>Region:</i>	Nahe
<i>Variety:</i>	Pinot Gris/Grigio
<i>Color:</i>	White

SIZES AVAILABLE

Full Bottle	DE-DHF-76-21	6/750ml
-------------	--------------	---------

Strub

STRUB SILVANER TROCKEN



STRUB ¹⁷¹⁰

2016
Silvaner
Feinherb

Varietal: Silvaner
Region: Rheinhessen
Appellation: Rheinhessen
Vineyard: Niersteiner Paterberg
Soil Type: Limestone and marl
Fermentation & Élevage: Stainless steel

INFO

Producer: Strub
Vintage: 2021
Country: Germany
Region: Rheinhessen
Appellation: Rheinhessen
Variety: Gruner Silvaner
Color: White
Farming Practice: Sustainable

SIZES AVAILABLE

Full Bottle	DE-STB-71-21	12/750ml
-------------	--------------	----------

Spreitzer

SPREITZER ROSENGARTEN RIESLING GROSSES GEWÄCHS



Herbs, quince, mint, pea-shoot and a curious underlying stoniness; it made me think of oolongs and Sencha and grassy green teas; a singular Riesling of leaf upon leaf.

INFO

Producer: **Spreitzer**
Vintage: 2020
Country: Germany
Region: Rheingau
Appellation: Rheingau
Variety: Riesling
Color: White
Farming Practice: Sustainable

SIZES AVAILABLE

Full Bottle	DE-SPR-11-20	6/750ml
-------------	--------------	---------



2013 *Schieferkristall* Riesling trocken

Estate:	The legendary Karthäuserhof estate is a place of fairy tales. Overlooking the sublime Ruwer valley, we are the eighth oldest winegrowing estate in the world*. Officially founded as a monastery in 1335, this “Farm of the Carthusians” was given as a gift to the monks of the Carthusian order by Prince-Elector Balduin of Luxembourg. Incredibly, the Karthäuserhof has now been owned by our family since 1811.		
Category:	100% Riesling trocken		
VDP.Classification:	VDP.GUTSWEIN		
Style:	Dry		
Analytics:	alc. 10,0%vol	7,7 g/l res. sugar	8,1 g/l total acidity
EAN:	4033513003141		
Closure:	Natural cork		
Harvest:	Mid October, picked by hand		
Terroir:	The grapes originate from vineyards in the Ruwer valley, a tributary of the Mosel River. Wine has been cultivated since antiquity on the steep slopes lining the Ruwer between Franzenheim and the mouth of the Mosel, a stretch of roughly fifteen kilometers. The unique microclimate of the area, plus the distinctive Devonian slate in the soil, has created the ideal combination for producing unforgettable Rieslings.		
Vinification:	The grapes were carefully brought to the cellar and then directly put on the press. The fermentation took place under a controlled temperature of 16-19 °C in stainless steel. The wine was filtered and bottled in September 2014.		
Description:	Green flavors, apple, gooseberry; very light style, crisp and lively acidity, minerality. A wine for Riesling lovers!		



Markus Molitor

Ockfener Bockstein Riesling Spätlese (White Capsule)



White Capsule: Dry

Quality level: Spätlese

Vineyard: Markus Molitor does not only grow vines in the Middle Mosel Area, but also in the Sarre River Region and the Ockfener Bockstein vineyard is located here. Shaped like an amphitheatre, the extremely stony grey slate soil of the vineyard in combination with quartzite and sandstone produces spicy and fruity Rieslings with the typical cool mineral character of the Saar valley.

Vinification: The grapes were softly crushed and macerated for several hours on the skins. After maceration the juice was fermented in large barrels using only natural yeasts. The wine rests on the lees following fermentation producing a balanced and aromatic wine.

Grape varieties : Riesling

Soil : Stony grey slate soil with quartzite and sandstone

Alcohol : 11%

Tasting notes :

"Still quite restrained at first, this develops a most beautiful and complex nose of herbs, mint, vineyard peach, passion fruit sorbet, flowers and almond cream. The wine has great presence on the palate, and shines through precision and focus. Notes of grapefruit, lime and minty herbs add to the multidimensional side of this beautiful dry Riesling. The finish is ethereally light and refined." (Mosel Fine Wines, Issue 38)

Press Notes

The Wine Advocate

2017	94 points
2016	93 points

AG Vinous

2016	91 points
------	-----------



SIMONROTH®

SPÄTBURGUNDER

DRY
2019

SIMONROTH® is the brand name for our high quality range of red wines, established with our first vintage in 1997. The term derives from a medieval settlement called "Immosrod", founded at the foot of the Kappelberg. In chronicles, the surrounding vineyards are called "the best land of the country". Still, the grapes for these valueable red wines grow in the best VDP-classified vineyard sites.

VARIETALS
Pinot Noir

TASTE + STYLE
The wine is ruby red in the core with a cherry red edge.

Very fine and dense in the nose. At first autumn foliage, violets toasted almonds and bourbon vanilla, followed by clear fruit notes such as redcurrant and black cherry.

An elegant acidity and fine-grained tannins result in a dense and straight structure. Lots of freshness and length, the wine draws from its minerality with subtle iron notes. Perfectly integrated oak structure.

RECOMMENDATION
Pair with fine autumnal cuisine, game, wild poultry, beef, stews, grilled fish, mushrooms

SOIL
coloured marl, reed sandstone

CERTIFICATION
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD
30 l/ar

VINIFICATION
Traditional and spontaneous fermentation, three weeks on the mash with 100 % whole bunches, ageing in (40%) new and (60%) old oak barrels of 300 litres. Bottled unfiltered, vegan.

ALCOHOL
12,5 % vol.

RESIDUAL SUGAR
1,8 g/l

ACIDITY
5,0 g/l

BOTTLED
August 2021

DRINKING WINDOW
2021 - 2031

SERVED BEST
at 16°C in a big Burgundy wine glass

SCHNITMANN

WEINGUT SCHNITMANN
Untertürkheimer Straße 4
D-70734 Fellbach
T 0711/57 46 16
F 0711/57 80 80 3
info@weingut-schnaitmann.de
www.weingut-schnaitmann.de

