

WEINGUT
BISCHEL



2023 SAUVIGNON BLANC RÉSERVE

Vineyard

The grapes come from the oldest Sauvignon blanc site in the Gau-Algesheim St. Laurenzikapelle vineyard. Tertiary limestone marl characterises the soil there. Exposure: Medium to steep slope with southern exposure, 220 m above sea level. The high vineyard in the uppermost part of the St. Laurenzikapelle is our 'cool-climate' site. The cool nights allow the grapes to ripen slowly and give the Sauvignon blanc its spiciness, the high sunlight gives it its exoticism and the limestone its explosiveness.

Vinification

The grapes are picked selectively by hand. For optimal extraction of the aromatic substances, the grapes are gently crushed in the winery and left to stand in their own juice for 48 hours. After gentle pressing, the juice ferments in new and used 225 litre French oak barrels. After 6 months of yeast storage, the wine is bottled in early summer.

Tasting notes

Smells of ripe exotic passion fruit, Cape gooseberry and fine spicy wood. Dense and concentrated on the palate, yellow fruits embedded in a creamy melt. The finish is complex, mineral and long.

Analysis

alcohol: 13.0 % vol.; residual sugar: 2.2 g/l; acidity: 5.4 g/l