



ESCHERNDORFER AM LUMPEN 1655 SILVANER GG



THE ESTATE: Weingut Horst Sauer is famous in Franken and around the world for its exceptional dry, mineraly wines, crafted by Horst Sauer alongside his daughter, Sandra. Horst is particularly devoted to his noble sweet wines, however, like his sublime, creamy Beerenauslese and Trockenbeerenauslese. Sandra Sauer joined the family business in 2004, bringing energy and momentum to the wine making process, as well as expertise in marketing. In 2006, their winemaking facilities were completely modernized in order to streamline their production. Today, they continue to produce internationally honored wines that are vastly enjoyable to drink.

APPELLATION: Franken

VILLAGE: Escherndorf

SINGLE VINEYARD SITE: Escherndorfer am Lumpen

VDP CATEGORY: Großes Gewächs

GRAPE VARIETAL: 100% Silvaner

SOIL: Muschelkalk (Shell limestone)

HARVEST: Manually done, and early--harvest date for this vintage was October 2, 2015

ALCOHOL CONTENT: 13%

ACIDITY LEVEL: 6.8 g/L

RESIDUAL SUGAR: 4.8 g/L

VINIFICATION: The grapes are hand-selected in the vineyard to ensure only ripe and healthy grapes are picked; gentle processing: gravity instead of pumping, gentle pressing, fining through sedimentation, spontaneous fermentation

AGING: On the fine lies until the end of July

TASTING NOTES: Mineral aromas; very well-balanced acidity-to-alcohol ratio; on the palate, there is strong minerality, complexity, and profundity, as well as ripe notes of apple and pear.