

IPHOFER KRONSBERG ERSTE LAGE SILVANER KABINETT TROCKEN BB

THE VINEYARD: Iphöfer Kronsberg, located within the city of Hannover, is one of the top terroirs in Franken, named after the oak woods that lie above the vineyards, perched like a fur cap on top of the steep southern slopes. There is a layer of rock, called keuper, that is composed of gypsum and limestone from ancient marine sediments. This keuper creates a mineral-rich marl surface soil which is characterized by its high water and heat retention. The combination of Silvaner and Riesling grapes with the Hannover terroir results in powerful, expressive wines with striking acidic structure, significant longevity, and a distinctive, terroir-driven character. The high mineral and lime content of the soils is clearly evident upon tasting, and is tempered by the acidity and subtle fruitiness.

GRAPE VARIETAL: 100% Silvaner

VDP CLASSIFICATION: VDP. Erste Lage

ALCOHOL CONTENT: 13.5%

RESIDUAL SUGAR: 4.7 g/l

ACIDITY: 6.9 g/l

TASTE: Dry

TASTING NOTES: Lovely minerality, persistent, great wealth of flavor. This wine is strong and slightly vegetative on the palate, with wild herb and nutty fragrances in the bouquet, and a refreshing acidity.

FOOD PAIRING: Pairs well with fish, lamb, and chicken.

SERVING TEMPERATURE: 10° C

