



IPHÖFER KRONSBURG SILVANER GROSSES GEWÄCHS 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 VARIETALS: 100% Silvaner

VDP CLASSIFICATION: VDP. Grosse Lage

ALCOHOL CONTENT: 13.2%

RESIDUAL SUGAR: 4.4 g/l

ACIDITY: 6.4 g/l

TASTING NOTES: Juicy, full-bodied style with plenty of game and spice. High minerality; the nose is clear with subtle fruity shades of cherry plum. On the palate: hints of white currant and smoky notes.

FOOD PAIRINGS: Thanks to its unobtrusive nature, this Silvaner is ideally suited as a companion for many, many foods, including chicken and pork dishes. Can be enjoyed either as a simple table wine with a light, cold meal, or as a noble wine for fine dining. The ideal companion for any menu.

SERVING TEMPERATURE: 10°C

