



SILVANER JUST QBA TROCKEN

THE ESTATE: Weingut Horst Sauer is famous in Franken and around the world for its exceptional dry, mineral wines, crafted by Horst Sauer alongside his daughter, Sandra. Horst is particularly devoted to his noble sweet wines, however, like his sublime, creamy Beerenau-
slese and Trockenbeerenau-
slese. 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

VDP CATEGORY: Estate wine

GRAPE VARIETAL: 100% Silvaner

SOIL: Loess and loam

HARVEST: Manually done, and early--for this vintage, the harvest date was on September 15

ALCOHOL CONTENT: 12%

ACIDITY LEVEL: 6.2 g/L

RESIDUAL SUGAR: 6.9 g/L

VINIFICATION: Early harvest and fast yet gentle processing of the grapes is done to maintain the acidity, which is a very important characteristic of this vibrant and fresh wine. Gravity instead of pumping is used, cultivated yeast, 100% stainless steel tanks.

TASTING NOTES: Aromas of pear and gooseberry on the nose. Vivid and refreshing on the palate.

2015 VINTAGE NOTES: "January began with short-lived snow and cold temperatures. February and March were average for temperature and precipitation levels. The grape shoots sprouted 1 week later than the annual average. In May, the soils were not wet enough due to light precipitation, however the development of the vines was quite quick because of the mild temperatures during the day and night. This changed in July: because of the drought, Weingut Horst Sauer decided to use drip irrigation in the vineyards, using 1 million liters of water. Other vines were irrigated with an overhead sprinkling system which drew water from the Main river. This was the right decision, because there was also no rain in August. All of this made the 2015 vintage very similar to that of 2003, however the winemakers were very astonished about the acidity level in the juice--it was unexpectedly very low. For example, the Riesling wines with a must weight of around 100° had an acidity of 10 g/L. The harvest was easy – no stress, no hurry. The grapes were ripe and healthy and the yield was not lower than the other years due to the irrigation."

