



SILVANER S ERSTE LAGE ESCHERNDORFER LUMP QBA TROCKEN BB

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 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 Lump

VDP CATEGORY: Erste Lage

GRAPE VARIETAL: 100% Silvaner

SOIL: Muschelkalk (shell limestone)

HARVEST: Manually done, and early--date of harvest for this vintage was September 20, 2015

ALCOHOL CONTENT: 13%

ACIDITY LEVEL: 6.7 g/L

RESIDUAL SUGAR: 3.4 g/L

VINIFICATION: The grapes are processed very gently; gravity instead of pumping is used; cultivated yeast; slow, temperature-controlled fermentation; stainless steel tanks

AGING: On the fine lies for 4-5 months

TASTING NOTES: Aromas of red apple and ripe pear in the bouquet; salty, stony notes on the palate from the Muschelkalk (shell limestone) soil; well-balanced acidity

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."

