

KAITUI Sauvignon Blanc 2019




Producer

The estate in Palatine was established in 1994 by the Schneider family in Ellerstadt. Today Markus Schneider cultivates 90 hectares and established his wines worldwide.

Vintage report

Budbreak and flowering each corresponded perfectly with the longstanding averages, although July and August then brought a long, dry stretch to the vines in the Pfalz. Again, after a very hot summer, the harvest team was very happy to pick the grapes with a perfect ripeness. Rich aromas and such a grateful vintage are in comparison to the last one.

Characteristics

-  exotic fruits, spicy note
-  full-bodied, aromas of freshly-mown grass, lemongrass, stony mineral notes, soft acidity and minerality
-  grilled fish, seafood, sushi, poultry, salad

Facts

- Grape Variety Riesling
- Terroir limestone soil with good drainage, sun-exposed location
- Appellation Palatinate
- Vinifikation gentle pressing with 4-10hour maceration. Without fining, fermentation in stainless steel.

Alcohol	Residual Sugar	Acidity
12 %vol	2.3 g/l	7.6 g/l



Art.No. MS3-19