

SCHNEIDER

# **BLACK PRINT Cuvée dry 2017**

### **Producer**

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

## Vintage report

At the night of April 20, Mother Nature showed off who the real "boss in the ring" is and drastically reduced the young shoots in all the plots. After all, they weren´t attached from summer storms or hail. Picking started at the end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 35 days. One of the shortest harvest periods, after 50 years.

#### **Characteristics**

sweet red fruits like cherries, blackberries

iquorice, dark chocolate combined with fresh notes of peppers and spice

spicy dishes, roast lamb, game, filet of beef

#### **Facts**

Grape Variety Merlot, Cabernet Dorsa, Cabernet Sauvignon, Blaufränkisch,

Syrah

Terroir Grapes from estate owned individual vineyard sites in the

Pfalz region; gravelly sand and bench gravel soil in sun-

exposed locations

Appellation Palatinate

Vinifikation The wine was harvested from ripe and healthy grapes. Gentle

pressing with a traditional mace ration of  $2\ \mbox{weeks}.$ 

Fermentation in old and new French oak.

Alcohol	Residual Sugar	Acidity
14 %vol	5 g/l	5.2 g/l



