

Höllermann Zeller Schwarze Katz QW 2019


Producer

Zeller Schwarze Katz is one of the most memorable vineyard names in the Mosel area. The legend about the black cat, that launched a famous wine in Germany is unique. In 1863, two wine merchants decided their wine purchase through a black cat, which crept into the cellar and leaped up onto one of the barrels. Today a black basalt fountain with a black cat (= Schwarze Katze) on top is the trademark of the wines in Zell.


Vintage report

With yields totaling 695,000 hl, winegrowers on the Mosel are speaking of a small harvest and an "autumn of envy." This can be traced back to the weather conditions, which posed a series of challenges for winemakers: frost in spring, extreme dryness and scorching heat with a threat of sunburn and hail in summer and then rain in autumn. On the plus side, those grapes that did make it to the cellars were of very good quality. The hot summer ensured tremendous ripeness with must weights typically hitting 90 degrees Oechsle and ideal acidity values.

Characteristics

 green apple, sweet fruitiness.

 juicy sweetness, peach and mirabelle aroma.

 solo, blue cheese or fruit dessert

Facts

Grape Variety Cuvée of high quality white wines

Appellation Mosel

Vinifikation gentle pressing, fermentation in stainless steel tank



Alcohol	Residual Sugar	Acidity
10 %vol	34.4 g/l	5.6 g/l

Art.No. VA10-19