

Sauvignon Blanc "Bannstein" dry 2020


Producer


The Weinhaus Pfaffenweiler is located in the Markgräflerland and has been growing wine since 1953. The small cooperative currently has 170 members who produce terroir wines full of character from sites such as Bannstein and Sancta-Clara.


Vintage report

Beautiful weather and summer temperatures allowed the grapes to be harvested in the period from September 03 to October 14, 2020. The harvest quantity is significantly below an annual average harvest. The quality of the grapes was excellent. Not only good must weights, but also elegant acidity and fruit characterize the 2020 vintage. The wines show very fruity, creamy and elegant.

Characteristics

 grapefruit, gooseberry

 fruity, racy acidity, high drinkability

 fish dishes, Asian cuisine, aged cheeses

Facts

Grape Variety	Sauvignon Blanc
Terroir	yellow calcareous sandstone, vines at least 10 years old, slight yield reduction
Appellation	Baden
Vinifikation	gentle processing, fermented in stainless steel

Alcohol	Residual Sugar	Acidity
13.5 %vol	6.1 g/l	5 g/l

