

SCHNEIDER

# Tohuwabohu Cuvée dry 2018

### **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

Compared to 2017, the 2018 vintage was a moderate year and a great challenge for the harvest team in the vineyards and in the cellar. On the night of July 5, a large summer thunderstorm occurred, damaging a large part of the berries (about 20%). In the following hot and dry temperatures, the damaged berries dried and they had a wonderful summer season. After the long and very hot summer and perfect conditions, the harvest started on September 1 with Sauvignon Blanc and ended on the second weekend of October. The ripeness exceeded our expectations and crowned the 2017 vintage with very aromatic juice.

#### **Characteristics**

Aroma of red and black berries.

Suicy depth, quite mineral, red fruit mix paired with herbal notes of pepper and thyme.

 $\bigcirc$  Spicy dishes, Hungarian goulash, roast lamb, game, aged cheese.

## **Facts**

Grape Variety Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot

Terroir sandy gravel sites

Appellation Palatinate

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wooden fermentation vats with a standing time of 12 days, gentle pressing, without fining, aging in 20% new and 80%

used oak.

Alcohol	Residual Sugar	Acidity
14.5 %vol	0.5 g/l	5.1 g/l

Art.No. MS9-18

