



URSPRUNG Cuvée dry 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

Bud break and flowering were each perfectly in line with long-term averages, although July and August then gave the vines in the Palatinate a long dry period. After another very hot summer, the harvest team was very happy to harvest the grapes with perfect ripeness. Rich flavors and such a grateful vintage are in comparison with the last.

Characteristics

 red dark berries, a hint of chocolate.

 juicy fruit flavors paired with spicy herbs, well-structured tannins.

 Mediterranean dishes, roasted meats.

Facts

Grape Variety	Merlot, Cabernet Sauvignon, Portugieser & andere		
Terroir	various vineyards between Vorderpfälzer Ebene and Haardtland, gravelly sand and terraced gravel, poor soil		
Appellation	Palatinate		
Vinifikation	traditional maceration, with a maceration period of 8-12 days, soft pressing, without fining, aging in stainless steel		

Alcohol	Residual Sugar	Acidity
13.5 %vol	5 g/l	5.2 g/l