

KAITUI Sauvignon Blanc 2018




Produzent

Das Pfälzer Weingut wurde 1994 von der Familie Schneider in Ellerstadt gegründet. Heute bewirtschaftet Markus Schneider 90 Hektar Rebfläche und etablierte seine Weine weltweit.

Jahrgangsbericht

Compared to 2017, vintage 2018 was a moderate year and a major challenge for the harvest team in the vineyards and in the cellar. During the night of July 5th, they got a big summer storm and most of the berries (approx. 20%) were damaged. With 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 precondition picking started on September the 1st with Sauvignon Blanc and finished the harvest on the second weekend of October. The ripeness exceeded our expectations, topping the 2017 vintage with very aromatic juice.

Charaktereigenschaften

-  exotic fruits, spicy note
-  full-bodied, aromas of freshly-mown grass, lemongrass, stony mineral notes, soft acidity and minerality
-  grilled fish, seafood, sushi, poultry, salad

Fakten

Rebsorte	Sauvignon Blanc
Terroir	limestone soil with good drainage, sun-exposed location
Appellation	Pfalz
Vinifikation	gentle pressing with 4-10hour maceration. Without fining, fermentation in stainless steel.

Alkoholgehalt	Restsüße	Säuregehalt
12 %vol	3.3 g/l	7.3 g/l

Prämierungen

90 points Falstaff

