

HANDS OFF WINES

IN COLLABORATION WITH BRAUNEWELL

100% PERLWEIN 2021

SUSTAINABLE WINE GROWING | SAVE CLIMATE MEMBER

Made exclusively from white grapes of the famous Rhine area. A natural, authentic and honest wine.

VARIETIES: Scheurebe & Sauvignon Blanc

TYPE OF WINE: bubbling white sparkler

VINTAGE: 2021

CANNED IN: April 2022.

ALCOHOLIC GRADUATION: 11,0% vol.

TOTAL ACIDITY (ATS): 7,3 g/l

SUGAR : 11,0 g/l

PH: 3,18

TOTAL SO₂: 95 mg/L

TYPE OF SOIL: CLAY & LIMESTONE

YIELD 10000 Kg/Ha

SERVING TEMPERATURE: 40 to 50°F or 6 to 8°C

PRODUCTION:

HARVEST: October 2021.

VINIFICATION: Soft pressing and spontaneous fermentation at a controlled temperature in stainless steel tanks

TASTING NOTES :

APPEARANCE: yellow and green with delicate bubbles.

NOSE: Fine small bubbles feel like pearls on the tongue, very intense aromas of apples, grapefruit and lime.

PALATE: fresh, invigorating peach notes, some nectarine and ripe apples. Elegant terroir of strong limestone soils. Harmonious Sweet-acid balance.

FOOD PAIRING: seafood, starters, canapés, triple crème cheeses. Serve between 6 and 8°C, or 40 to 50°F.



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100% PINOT GRIS 2021

SUSTAINABLE WINE GROWING | SAVE CLIMATE MEMBER

Made exclusively from the Pinot Gris variety, grown in the famous Rhine area. A natural, authentic and honest wine.

VARIETIES: 100% Pinot Gris

TYPE OF WINE: Fresh fruity white wine

VINTAGE: 2021

CANNED IN: April 2022.

ALCOHOLIC GRADUATION: 12,5% vol.

TOTAL ACIDITY (ATS): 6,5 g/l

SUGAR : 4,5 g/l

PH: 3,35

TOTAL SO₂: 95 mg/L

TYPE OF SOIL: CLAY

YIELD 7500 Ltr/Ha

SERVING TEMPERATURE: 40 to 50°F or 6 to 8°C

PRODUCTION:

HARVEST: October 2021.

VINIFICATION: Soft pressing and spontaneous fermentation at a controlled temperature in stainless steel and oak barrels, partly malolactic fermentation.

TASTING NOTES :

APPEARANCE: Pale yellow hue with orange tones.

NOSE: Very intense aromas of pear and ripe apples, grapefruit and a hint of fresh herbes.

PALATE: Balanced sweetness and long reverberation. creaminess and minerality. Full-bodied, harmonious, uncomplicated!

FOOD PAIRING: seafood, starters, chicken, risotto. Serve between 6 and 8°C, or 40 to 50°F.



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100% PINOT NOIR 2019

SUSTAINABLE WINE GROWING | SAVE CLIMATE MEMBER

Made exclusively from the Pinot Noir variety, grown in the famous Rhine area. A natural, authentic and honest wine.

VARIETIES: 100% Pinot Noir

TYPE OF WINE: Structured, fruity red wine

VINTAGE: 2019

CANNED IN: April 2022.

ALCOHOLIC GRADUATION: : 13,0% vol.

TOTAL ACIDITY (ATS): 5,6 g/l

SUGAR : 2 g/l

PH: 3,35

TOTAL SO₂: 105 mg/L

TYPE OF SOIL: CLAY & LIMESTONE

YIELD 6500 Ltr/Ha

SERVING TEMPERATURE: 50 to 60°F or 12 to 15°C

PRODUCTION:

HARVEST: September 2019.

VINIFICATION: 3 week mash fermentation in tank and classic fermentation in small wooden barrel, soft pressing. malolactic fermentation and development in barriques.

TASTING NOTES :

APPEARANCE: Velvety, soft ruby red in the glass.

NOSE: juicy cherry aromas and concentrated dark fruit

PALATE: fruit, ripe tannins and a long, fine finish are the strengths of this wonderful grape variety

FOOD PAIRING: Chicken, lamb, Indian curry, pizza & pasta. serve between 12 and 15°C, or 50 to 60°F.



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IN COLLABORATION WITH BRAUNEWELL

100% RIESLING 2021

SUSTAINABLE WINE GROWING | SAVE CLIMATE MEMBER

Made exclusively from the Riesling variety, grown in the famous Rhine area. A natural, authentic and honest wine.

VARIETIES: 100% Riesling

TYPE OF WINE: young, fresh juicy white wine

VINTAGE: 2021

CANNED IN: April 2022.

ALCOHOLIC GRADUATION: : 12,0% vol.

TOTAL ACIDITY (ATS): 7,5 g/l

SUGAR : 4,5 g/l

PH: 3,12

TOTAL SO₂: 88 mg/L

TYPE OF SOIL: LIMESTONE

YIELD 8500 Ltr/Ha

SERVING TEMPERATURE: 40 to 50°F or 6 to 8°C

PRODUCTION:

HARVEST: October 2021.

VINIFICATION: Soft pressing and spontaneous fermentation at a controlled temperature in stainless steel and traditional wooden barrels (Stückfässer)

TASTING NOTES :

APPEARANCE: Pale yellow and shining green.

NOSE: Floral aromas of green apple, peach and apricot as well as flint aromas from the spontaneous fermentation.

PALATE: Ripe aromas of nectarine, citrus and apricot, dancing Riesling acidity, nice Balance between fruit and acidity with long lingering finish

FOOD PAIRING: Seafood, salads, classic "Schnitzel". Serve between 6 and 8°C, or 40 to 50°F.

