Horst Sauer Escherndorfer Lump Silvaner S. Trocken, VDP. Erste Lage 2023

GHS0022023

Horst Sauer

— Franken, Germany

If it doesn't challenge you it doesn't change you ... from Franconia's greatest and most terroir friendly variety. Silvaner finds superlative expression when grown in its Bavarian stronghold north-east of Wurzburg. The 'S' here signifies a dry 'spatlese' quality wine and captures the immense mineral expression from this steepest of vineyards sites ... prepare to be changed forever. The 2020 vintage was selected as one of Wines of Germany's 'Winning Wines'.

Production

The grapes are sourced from the Escherndorfer Lump vineyard site. This is an 'Erste Lage' or 'first class' vineyard site with a steep, south-facing slope - which protects the vines from cold northern and easterly winds. This location, together with the limestone soil, creates wines with a distinctive fruit character and great longevity. The 100% Silvaner grapes are hand-harvested, typically in mid-September. They are pressed gently and undergo a slow, temperature-controlled fermentation (10% on skins for 14 days) in stainless steel, with ageing on fine lees for around 4-5 months.

Tasting note

Inviting white spice and floral aromas, whilst the palate is nervy, vibrant with peach fruit and lovely texture. A bright acid backbone adds structure and elegance.

Food Match

A good match for shellfish, scallops and summer salads.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
VDP. Erste Lage

Grape Varieties:
Silvaner 100%

Suitable for:
No

Bottle Barcode:
4260062432843