

Harteneck

WEIN/INSPIRATION

2021 Sonnensegler

Terroir

calcareous weathered soil with a high proportion of clay

Grape Varieties

Müller-Thurgau, Johanniter and Cabernet Blanc

Harvest amount

60 hl/ha

Harvest

gentle hand picking with berry sorting at cool temperatures

Vinification

Spontaneously fermented, malolactic fermentation, no fining, vegan



Wine Description

A sparkling white wine cuvée with a wonderfully fruity scent of pineapple, mirabelle plum and gooseberries with a hint of yellow apple. The taste convinces with a fresh, mineral spiciness, which is supported by a subtle sweetness. Perfectly balanced, this cuvée sails with you towards the sun...

Pairing Recommendation

Goes well with light dishes, summer salads, fish, light meat and grilled meat with fresh herbs

Serving Temperature

8 – 10 °C

Certifications control

body DE-ÖKO-039

Member and certified by DEMETER e.V. This wine is suitable for vegans.

Analysis values and labeling

Alcohol: 12.0% vol

Acid: 5.1 g/l

Residual sugar: 8.9 g/l

Art. No. 108

Content: 0.75 l

WEINGUT THOMAS HARTENECK

Mitglied bei und zertifiziert durch **DEMETER e.V**

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