Hofmann

Schwedhelm Zellertal Scheurebe Trocken 2024



WHITE STILL WINE | GERMANY | PFALZ | SUITABLE FOR VEGANS

TASTING NOTE

On the nose, there's a light, creamy aroma of stone fruit paired with grapefruit and white pepper. On the palate, the herbal spice of elderflower and eucalyptus develops, complemented by a subtle acidity in the background. The minerality on the palate leaves you wanting more.

VITICULTURE

Our Scheurebe vines are almost 40 years old and grow in one of the oldest vineyards on our estate. The soil is characterised by clay with a significant limestone subsoil.

VINIFICATION

After hand-harvesting, the grapes undergo several hours of maceration. Fermentation takes place under cool conditions for almost two months, with the aim of achieving a balance between fruit and herbal aromas.

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Scheurebe (100%)
CLOSURE	Screw cap
SKU CODE	M8056124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Germany
REGION	Pfalz
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	4.7g/l
SKU	M8056124