

2020 Trollinger Trocken Fass 29 VDP.GUTSWEIN



Origin:

The grapes for this Trollinger are from vineyards that are over 30 years old. The oldest one was planted in 1974. In such old vineyards even the variety Trollinger has a reduced yield which gives the wine an extra hint of complexity and structure.

Winemaking:

The handpicked Trollinger grapes are getting a cold maceration for a couple of days. After the cold soak the natural fermentation begins. Once the fermentation has finished the grapes get pressed and filled in old traditional oak. In those old barrels the wine is aging on the fine lees until bottling.

Character:

Trollinger is a light red wine with notes of cherries and a soft tannin structure. This dry Trollinger is an everyday-wine. The low yield and the quality oriented work in the vineyard makes this wine a powerful handcrafted version of the so called 'Swabian national drink'.

Pairing:

Swabian dumplings with potatoe salad,
charcutrie plate

Biodynamic Wine

