



Tröpftalhof

Garnellen 2017 Amphora

Variety:

15-30 years old Sauvignon Blanc grapes from different selections.

Tasting notes:

With an intense straw yellow color and golden hues, the wine has a fascinating bouquet. Hints of fresh hay flowers, citrus and yellow pulp fruit, ginger, aromatic herbs and white pepper, as well as balsamic and mineral notes, give the wine a long and impressive development in the glass. On the palate it is full-bodied, juicy and persistent; the fruity and aromatic notes are found in harmonious intensity. The wine is round with a marked sapidity, a well-integrated freshness and a sweet final astringency given by a silky and delicate tannic texture.

The vineyard

The vineyard is located 500 m above sea level. The soil is rich of volcanic porphyry and calcareous dolomite skeleton. Through extensive biodynamic treatment, a great natural diversity develops in the vineyard

Harvest:

The grapes are collected by hand. Each one is carefully examined and only the golden and ripest find their way into the clay amphora.

Winemaking

Spontaneous fermentation thanks to indigenous yeasts takes place in clay amphorae without temperature control. For the first 7 months, ferment with the skins. The refinement continues in amphora on the fine lees for another 14 months and without the addition of sulphites until just before bottling, thus developing a natural stability which gives it a great aging potential. It then remains in the cellar for a further 24 months before being made available.

Recommendations:

Excellent to drink from the beginning of 2020 until 2025 but, if properly preserved, it can surely go further giving a fascinating evolution over time. Serve it at a temperature of 13-15 ° C in large glasses. Ideal as a culminating moment of a banquet but also alone as "meditation" wine, to better appreciate its rich complexity and long evolution in the glass.

