



JACK without dad! White

2019

The nose is dominated by a clear black currant. Over the entire length this dominates the wine, paired with a decent shot of pepper.

On the palate, the limestone soil of the Ladisberg is evident. Clear, differentiated and high-frequency, the minerality of this exceptional soil accompanies the wine's entire journey across the palate.

The fruit on the palate is merely a companion to the minerality and flashes again and again briefly. Ripe currants, bananas and even a dash of lovage mingle sporadically to create a very exciting overall impression.

Already on the palate, a long, mineral, full-bodied finish announces itself. Now, for the first time, the moderate acidity, which perfectly supports the minerality, becomes apparent.

This combination results in a fresh, long and animating finish.

Sauvignon Blanc, Chardonnay & Weißburgunder

DETAILS



VINIFICATION: spontaneous fermentation and 20 months aging in barrique barrels



ALCOHOL: 13,5%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 14°C

ACIDITY: 6.5 g/l

RESIDUAL SUGAR: 1.1 g/l



RECOMMENDED WITH: porcini mushroom risotto, fillet of beef and game dishes



BEARING POTENTIAL: 10 years



CONTAINS SULFITE