



JACK without dad! White

2021

JACK without dad! White 2021 is dominated on the nose by a clear blackcurrant flavour. This dominates the wine over its entire length, paired with a good dash of pepper.

The chalky soil of the Ladisberg is evident on the palate. The minerality of this exceptional soil is clear, differentiated and high in frequency throughout the wine's entire journey across the palate. The fruit is merely a companion to the minerality on the palate, flashing up again and again. Ripe redcurrants, bananas and even a dash of lovage mingle sporadically to create a very exciting overall impression.

A long, mineral and full-bodied finish announces itself on the palate. The moderate acidity, which perfectly supports the minerality, is now revealed for the first time. This combination results in a fresh, long and animating finish.

Cuvée: Sauvignon Blanc/Chardonnay

DETAILS



VINIFICATION: spontaneous fermentation and 20 months aging in barrique barrels



ALCOHOL: 14%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 14°C

ACIDITY: 5.7 g/l

RESIDUAL SUGAR: 1.7 g/l



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



BEARING POTENTIAL: 10 years



CONTAINS SULFITE