



Name	FUMÉ Sauvignon Blanc		
Producer	Weingut Markus Schneider		
Variety	Sauvignon Blanc	Taste Profile:	Dry
Vintage	2022	Region:	Pfalz
Producer	<p>Markus Schneider from Ellerstadt in the Palatinate region is today one of the most famous winegrowers in Germany. Less than 25 years ago, his father delivered the little bit of red and white wine he had to the cooperative society. Today, almost 100 hectares of vineyards are turned into red wine, white wine, rosé wine and sparkling wine in the Markus Schneider winery. Almost everyone knows the well-known wines such as Ursprung, Black Print or Kaitui.</p>		
Soil & Climate	<p>The oldest Sauvignon Blanc parcel is located at over 280 metres above sea level. This cool hilltop location is dominated by fine limestone marl and coarse limestone rocks.</p>		
Vintage	<p>After a late frost-free April, flowering began in the warmest sites as early as May. After the foliage had quickly been set up, "the great summer of 2022" arrived and lasted until the start of the harvest on 26 August, with peak temperatures of around 40° Celsius and almost no rainfall. This date documents the earliest start to the harvest since the winery was founded. In the first few days of September, it slowly cooled down and the harvest team was accompanied by mostly calm autumn weather for a total of 47 days until the celebrated final "hurrah".</p>		
Vinification	<p>Hand-picked ripe and healthy grapes in three selection rounds. After a maceration period of 2 hours, the grapes were gently pressed under low pressure. Fermentation and maturation took place in 500 tonneaux barrels and ceramic amphorae (850 litres).</p> <p>Alcohol level: 13.0 % vol. Residual sugar: 0.6 g/l Acid level: 5.8 g/l Lifetime expectation: 10+ years</p>		
Colour	Rich, golden colour and platinum reflexes		
Nose	Rich bouquet of dried apricots, mirabelle plums, quinces, gooseberries as well as a hint of basil, toast aromas and smoky vanilla notes		
Taste	On the palate juicy, vinous, soft, mildly spicy with elegant, clear and rousing taste explosions. The finish is dry, spicy and very elegant.		
Serving suggestion	The Markus Schneider Fumé Sauvignon Blanc is an excellent accompaniment to grilled fish or Asian starters.		

