



Name **KAITUI Sauvignon Blanc**

Producer Weingut Markus Schneider

Variety Sauvignon Blanc **Taste Profile:** Dry

Vintage 2023 **Region:** Pfalz

Producer 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, Kaitui or Hullabaloo.

Soil & Climate Cool limestone plats at high altitude.

Vintage No frost in spring, great heat in summer and rainfall only when it was needed. That was the 2023 vintage at Weingut Schneider. Never before has a vintage been so different from village to village. Torrential rain in one, not a drop in another. In Ellerstadt, they were blessed. The rain always fell at the right time, and in September alone there were 298 hours of sunshine. All in all, almost twice as much as the long-term average. Every day from 4 September to 20 October, up to 50 harvest helpers were in the vineyard, guaranteeing one of the highest quality vintages in the estate's history.

Vinification Harvest of ripe and healthy grapes with an average maceration time of 4 hours, gentle pressing under low pressure, followed by fermentation in stainless steel tanks without external intervention (fining, etc.).

Alcohol level: 12.5 % vol.
Residual sugar: 1.0 g/l
Acid level: 4.9 g/l

Colour Light pale yellow

Nose Aromas of blackcurrant, melon, kiwi, gooseberries, freshly cut grass, broom, lime, green apple, lemon grass and green pepper. Spicy hints and mineral flint notes round off the bouquet perfectly.

Taste On the palate fresh, almost explosive and very aromatic. The Kaitui tastes spicy, mineral, with a very clear fruit.

Serving suggestion Goes well with Asian cuisine and sushi, summer salads or vegetarian dishes

