

# AUXERROIS 350 N.N. – ODINSTAL

Pfalz



**APPELLATION:** Wachenheim

**BLEND:** Auxerrois

**WINEMAKER:** Andreas Schumann

**VINEYARD:** \_\_\_\_\_

The 5ha monopole vineyard with Auxerrois vines that were planted in 2004 by the grand 19<sup>th</sup> century farmhouse. The vines are grown on basalt soils at 350 metres elevation – the highest altitudes in the region. The estate has sparse meadows and mixed forest, and is in close proximity to the old basalt quarry at Pechsteinkopf.

**VITICULTURE:** \_\_\_\_\_

The viticulture is Demeter certified biodynamic since 2006. Andreas creates all his biodynamic preparations on site. The jewel in this crown are Andreas' cows, who know and graze the land, controlling growth, and providing manure for compost and horns.

High levels of biodiversity are maintained through flowering cover crops planted between vine rows to encourage insects, birds, and soil health. They use herbal teas to minimize the use of copper.

**WINEMAKING:** \_\_\_\_\_

The handpicked grapes go through spontaneous alcoholic and malolactic fermentation (without temperature control) in stainless steel. Andreas whole-cluster presses 80% of the total amount, with whole-bunch fermentation for 8 months of 20% of the total amount. Tannin structure comes from co-fermented grapes and stems. It ages on full lees for 8 months and is bottled unfiltered with minimal sulphur.

**WEBSITE:** <https://odinstal.de/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A creamy Auxerrois with notes of lemon peel, orchard fruit and white blossom. Clean and elegant, with beautiful concentration and a mineral finish.