

GEWÜRZTRAMINER 350 N.N. – ODINSTAL

Pfalz



APPELLATION: Mittelhardt

BLEND: Gewurztraminer (100%)

WINEMAKER: Andreas Schumann

VINEYARD: _____

The 5ha monopole vineyard has 2 plots of Pinot Blanc vines that were planted in 1988 and 2004 close by the grand 19th 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 on 80% of the total amount, with whole-bunch fermentation for 8 months on 20% of the total amount.. Tannin structure comes from co-fermented grapes and stems. It ages on full lees for 10 months and is bottled with minimal sulphur and no filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A structural, ultra-fine Gewurztraminer that's more restrained in style rather than opulent. Subtle hints of rose petal and white peach, underpinned by lemony acidity and a saline, generous finish.