

SAVAGNIN „PURE“ – SECKINGER

Pfalz



APPELLATION: Mittelhaardt

BLEND: Savagnin (100%)

WINEMAKER: Philipp, Jonas & Lukas Seckinger

VINEYARD: _____

The Savagnin vines, which are scarcely found in Germany, are grown on limestone soils in a half-acre plot at 150m altitude with thriving cover crops. The climate is continental.

VITICULTURE: _____

The viticulture is certified biodynamic. The Seckingers work with a range of cover crops which are selected depending on the site and the water availability. Their aim is to keep the cover crops in place for as long as possible and to manage them mainly by rolling rather than mulching. This helps promote natural humus formation and supports long-term soil health and structure. Additionally, they regularly alternate their tractor rows. This means that they open up the soil and reseed it, allowing more oxygen to enter the ground.

WINEMAKING: _____

The grapes are harvested by hand and spontaneously fermented in 500L used French tonneaux. Once fermented, the wine then matures for a further 8 months in the same barrels. The wine is bottled with a small amount of sulphur (<10mg/l) and is not fined or filtered.

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An expressive white with notes of fresh ginger, bruised apple and walnut. It has a saline, mineral core and a long, umami finish.