

Köfererhof

W E I N G U T

Sylvaner R

Wine name: Sylvaner "R" A.A. Valle Isarco
Denomination: ALTO ADIGE VALLE ISARCO
Classification: DOC
Production area: Valle Isarco, Novacella-Varna
Sylvaner - 100%

Soil type: Loamy-sandy gravel of morainic origin
Exposure: South, altitude 700 meters above sea level
Cultivation method: guyot
Harvesting period: october

Vinification and ageing: The grapes are harvested in mid October. 50% of the must ferments in large acacia casks and 50% in steel on the lees till March. The wine is then racked and filtered. Finishing in the bottle till September.

Colour: Straw yellow with green reflections
Nose: White fruit, flowers, plums, kiwi
Flavour: Complex with a good acidity due to acidity and to the mineral notes, sapid and profound
Alcohol %: 13,5
Acidity g/l: 6,0
Residual sugar g/l: 1,5
Tasting temperature: 10° C - 12° C
Aging: 8 - 10 years
Grape yield per hectare quintals: 60
Vintage: 2021

Notes: This wine is produced from a cru. The vines in this vineyard are older than in the other vineyards. Harvest takes place 2 weeks later than for the "regular" Sylvaner in order to have a riper fruit. The yield is lower therefore there is more concentration.