

Weinmanufaktur Steinbock 2022 Scheurebe trocken

WineWise Code	GWM-SCH22
Country	Germany
Region	Pfalz
Color/Style	White
Farming Practices	Sustainable
Varieties	100% Scheurebe
ABV	12
Residual Sugar	6.4
Acidity	5.9
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Maceration	Gentle fermentation in stainless steel at 18-20°
Pumpover/Punchdown	No
Fermentation Vessel	Stainless Steel
Fermentation Duration	3-4 weeks
Aging Method	Stainless Steel
Aging Duration (months)	depends on bottling
Filtered	Yes
Fining Agents	Gelatine
Yeast	Cultured
Lees Contact/Stirring	Until bottling before filtration
Malolactic	No
Added Sulfur	Yes
Soil Type	Loam
Vine Age	20-25
Yields (hl/ha)	6.5-7
Picking	Hand-harvested
Annual Production	920 cases

WineWise Notes on the Wine:

Steffi has always had a way with the kinky Scheurebe. Derived primarily from vines in the Herrenletten and Mandelring, the grapefruit aroma is one you can take to the bank. Truly dry, and sporting just 12% alcohol, the wine has an electric impact on the palate, simultaneously light-footed and substantial, with an expansive salty finish. Truly masterful in this most graceful of vintages.



Notes on the Estate:

The sisters Weegmüller (see above) kept some of their vines, specifically a parcel of 0.33 ha. bequeathed by their aunt in the Herrenletten, after selling the family estate. It includes notably their beloved Scheurebe and the vines that also gave rise to their popular “Drei Schwestern” Gemischter Satz. From these holdings, they now sell just these two wines, both rendered with Steffi’s signature panache and generosity. It was natural that we would want to continue working with these lovable ladies!