

GRAFT
WINE COMPANY

SEX, DRUGS, RIESLING / EMIL BAUER & SOHNE /
2017 / PFALZ / GERMANY

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PRODUCER

This family business is on its fifth generation of winemakers, after brothers Alexander and Martin took over from their father Norbert in 2011. They set out on a radical, even controversial path to show German wines in a new and irreverent light. Their names and labels of course captured the imagination – their wines have featured pit-side at the German Grand Prix – but naturally the wines taste brilliant too.

B
WEINGUT
EMIL BAUER
& SÖHNE

VITICULTURE + VINIFICATION

All grapes come from the Bauer estate which comprises numerous vineyard sites around the town of Neustadt in der Pfalz. Some lie right on the border with Alsace, making the wines from this region not dissimilar in style. The Riesling is grown sustainably, with as little intervention as is possible in this region, the vines are companion planted between rows and all efforts to use natural / organic fertilisers & disease prevention are taken. The wine made very classically, inoculated yeast, stainless steel ferment and racked off the lees after fermentation to retain those primary fruit flavours. No Malo was used. 1/3 was fermented in oak barrel which makes it slightly more complex than keeping it in just stainless steel.

TASTING NOTE

A dry Riesling with a crisp acidity and expressive peach and lychee fruit. Classic style of Pfalz Riesling which is relatively warm region for Germany. Crisp and fresh, with those typical flavours of citrus fruits, minerality and some crunchy green apples. A refreshing dry finish too.

FACTS + STATS

WINEMAKER	ALEXANDER BAUER
VARIETIES	RIESLING
APPELLATION	PFALZ
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	6,5 G/L
TOTAL ACIDITY	7,5 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

