

GRAFT
WINE COMPANY

EMIL BAUER "SCHEU ABER GEIL" SCHEUREBE /
EMIL BAUER & SOHNE / 2020 / 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.

VITICULTURE + VINIFICATION

Selection of different vineyards around Nußdorf - with mainly calcareous loess-loam. Good sun exposure and thus a beautiful and even ripening of the grapes. The cold nights ensure a nice freshness in the wine. After the grape harvest we carry out a 24-hour maceration in order to get the aromas from the skin into the wine. Then it is cold-fermented in a stainless steel tank to protect the fruity aroma. The wine made very classically, inoculated yeast, stainless steel ferment and racked off the lees after fermentation to retain those primary fruit flavours. No.

TASTING NOTE

Scheurebe is a German cross between Riesling and a bouquet varietal. Straw yellow in the glass with a beguiling bouquet shows this Scheurebe aroma of black currants (Cassis), mandarins, and especially lime. On the palate we are delighted with grapefruit and tangerine. At the same time refreshing and juicy, with mineral length. A harmonious combination of stimulating acidity and fine fruity sweetness it goes perfectly with raw and roasted fish and dishes, with lots of spice. But it can also be enjoyed as a light and fruity summer wine.

FACTS + STATS

WINEMAKER	ALEXANDER BAUER
VARIETIES	100% SCHEUREBE
APPELLATION	PFALZ
CLOSURE	SCREW TOP
ALCOHOL	12%
SUGAR	5.7 G/L
TOTAL ACIDITY	6.2 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	NO
TOTAL SULPHUR	115 MG/L
CASE SIZE	6

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