

Stefan Metzner

Seminare & Beratung

Sommelier

Weinakademiker – WSET Diploma

www.stefanmetzner.com



2021.10.14. – 7 q 2 t



This wine is clear and shows a medium yellow colour fading into a lighter colour to the rim
The wine is absolutely brilliant in colour

It shows an overt, intense aroma profile, clearly dominated by primary aromas

Primary: intense white lilac, elderflowers, yellow stone fruit such as ripe white peach, ripe apricots and mango,
Secondary: no aromas detectable here
Tertiary: low toned notes of english breakfast jam, candied citrus fruit and honey with a hint of bees wax, quince - jelly

On the palate:

Sweetness it is sweet with about 85 g/l of RS
Acidity very high, vibrant, racy and mouthwatering
ABV quite low at 7,5% Vol., hardly detectable
Tannins slight phenolic mouthfeel
Body the high extract in combination with the sweetness gives a full body impression very well balanced by the racy, vibrant acidity

Flavour intensity and flavour characteristics are the same as in the nose

The finish is very long

This wine is of excellent quality as seen by the great sour – sweetness and over all balance, high intensity and high typicity in aromas, the long finish and very high ripening potential

The wine shows youthful, fruit driven characteristics and is maybe at the very beginning of it's drinking window.

The very high level of extract, sweetness and fruity style in combination with the very high acidity will allow for this wine to gracefully ripen over the next 20 years in bottle and develop more tertiary in aromas especially Firne.

The precision and clear definition of aromas and all structural components is impressive.

tasted from Gabriel Gold glass in September 2021

