

Data sheet →

Crusta 2017



Available in
750ml

SITE & SOIL At 284 metres above sea level, the Schüttenberg is the highest elevation in the Arbesthaler Hügelland (Arbesthal hill country), with slopes that run toward the south and the west. The very warm, south-facing vineyards are naturally planted with red wine varieties. The west-facing portion, though, which is surrounded by woodlands, provides the ideal conditions for white wine. Here there is more of a limestony topsoil, with morning and evening temperatures that are cooler than in the rest of the vineyard.

GRAPE VARIETIES 70% Chardonnay, 30% Sauvignon Blanc

VINTAGE 2017 A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

DESCRIPTION A wine for advanced students! It surprises the nose with its complex aromaticity and delicate reduction. On the palate very demanding as well, with vibrant acidity and salty tannins. Firm and long, golden-yellow with complex aromatics, plenty of minerality but plenty of earthy character as well.

> **HARVEST** selected by hand at the beginning of October

> **FERMENTATION** after destemming, the white wine grapes ferment spontaneously on the skins without sulphur, and are then left for about 6 months on the skins.

> **ÉLEVAGE** free-run juice (no pressing and minimal sulphur) spends another 12 months maturing, before being bottled without filtration.

> **ALCOHOL** 13.2% vol

> **ACIDITY** 6.1 g/l

> **RESIDUAL SUGAR** 0.9 g/l

> **FOOD PAIRING** This wine steps up where conventional white wines take a step back. Fish and crustaceans with intense sauces, strong cheeses or lightly sautéed meats and spicy Asian dishes!

> **SERVING TEMPERATURE**
10-12°C

> **MATURITY**
2019 - 2027