WEINGUT HAUCK | tasting note

Vintage	2017
Wine	"KUNSTSTÜCK" PINOT BLANC & AUXERROIS
Quality level	QUALITY WINE
Sweetness level	DRY
Region	Rheinhessen
Alcohol 12,5 %	Residual sugar 4,3 g/l Acidity 5,8 g/l
Bottle closure screw cap	
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vineyards	In Bermersheim (next to the winery) and Ensheim (next village)
Aspect	South west
Soil	Clayey loam
Vinification	Cold maceration over night. Fermentation kicked off with pure yeast in stainless steel tanks (reductive vinification) with controlled temperature (around 18° Celsius). This helps to preserve primary fruit aroma, freshness and a lively fizzy style of the wine.
	Note: The cool climate with warm summer days and cool nights enables an optimal development of aromas particularly in the grape skins. Using a slow, relatively cool fermentation process, a small amount of carbon dioxide (CO2) remains in the wine.
A little background story	"Kunststück" is the German word for piece of art". This wine exists since vintage 2009 and has been Jana's first project in her family's wine estate – a real family business. The Hauck family is growing wine in Bermersheim (in the heart of Rhinehessen, Germany's largest wine growing area) since over 300 years. The family legacy is going to continue and the main goal is to combine tradition with innovation.
Tasting note	This fresh and lively white wine is a blend of Pinot Blanc and Auxerrois, another almost forgotten Pinot grape. The bouquet is intense and combines a variety of ripe pome and stone but also citrus fruits. On the palate, kunststück is opulent and has a medium to full body without being heavy. Aroma of apple, pear, yellow melon, citrus fruits, hay and white flowers dominate. The aftertaste is almost a little bit spicy and of medium length. Acidity is medium. kunststück is a white wine blend with a very uncommon and distinctive aroma profile. Drink now.
Drinking temperature	7-10° C
Food pairing	veal, fried chicken, light fish and vegetable meals