

TROLLINGER ALTE REBEN

DRY
2020

The selection of the most valuable vineyard sites of a vintage and the grapes with the smallest berries. Our Trollinger vines are about 45 years old.

Bottling without adding sulfur and without filtration.

VARIETALS

Trollinger

TASTE + STYLE

In the glass, the Trollinger is presented in a muted and bright cherry red.

Intense fruit aromas fill the air: sour cherry, sloe, wild strawberry, red currant. Violets and sea buckthorn, as well as juniper wood notes, subtly underline the bouquet.

On the palate it is straight forward and elegant with a lean, lively acidity, grippy tannin structure and a juicy fruit body.

RECOMMENDATION

with light game dishes, mushrooms, pan-fried meat, meat pies, grilled fish, root vegetables, ravioli

SOIL

gypsum marl

CERTIFICATION

organic
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD

40 hl/ha

VINIFICATION

Spontaneous fermentation on the skins, 10 days with whole berries and partly whole grapes, aging in old 300 liter barrels, vegan.

ALCOHOL

10,5 % vol.

RESIDUAL SUGAR

2,0 g/l

ACIDITY

4,4 g/l

BOTTLED

April 2022

DRINKING WINDOW

2022 - 2025

SERVED BEST

10 - 12 °C in a Burgundy wine glass



VDP. PRÄDIKATSWEINGUT