

TROLLINGER ALTE REBEN

DRY
 2022

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, 14 days with whole berries and partly whole grapes, aging in old 300 liter barrels, bottled unfiltered.

ALCOHOL

11,0 % vol.

RESIDUAL SUGAR

1,2 g/l

ACIDITY

4,9 g/l

BOTTLED

May 2023

DRINKING WINDOW

2023 - 2026

SERVED BEST

10 - 12 °C in a Burgundy wine glass

