



Scharzhofberger

SAAR WILTINGEN

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Kabinett
VINEYARD SITE	Scharzhofberger
TASTE	feinherb
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	11,5 % Vol
RESIDUAL SUGAR	20,9 g/l
ACIDITY	6,4 g/l
SULFITES	contains sulfites

PROFILE

This Kabinett from the Saar shows a terrific sense of place. Juicy minerality with exquisite quince and a healthy amount of grip on the finish represent the distinctive hallmarks of the terroir from which it came. Upfront dark forest fruit and juicy blackberry on the nose, rounded off with generous aromas of red vineyard peach. Subtle spontaneous fermentation notes and a slightly salty finish make this a quintessential Scharzhofberger.

RATINGS

Robert Parker - 92 points
Wine Enthusiast - 91 points
Meininger Weinwirtschaft - 91 points
Mosel Fine Wines - 91 points
Gault & Millau 2020 - 91 points
Restaurant Wine – 4 stars

PAIRS BEAUTIFULLY WITH...

Spicy, seasoned Asian dishes; fruity North African dishes; fillet of pork with caramelised garlic and orange sauce; or simply any blue cheese that is not too overpowering.

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a “golden autumn”. Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select



Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!