

NETT SAUVIGNON BLANC EDITION



Another member of the avant-garde group of talented, visionary German winemakers, Christian Nett represents the fifth generation in this small family estate located in the heart of the Pfalz. Due to its almost Mediterranean climate, this wine region also produces many exotic fruits that are normally not associated with Germany. The family vineyards are cultivated with the utmost respect for the environment, avoiding the use of harmful herbicides and pesticides. Only the best and healthiest grapes are selected to produce the estate wines. We came across this grower in a restaurant in downtown Frankfurt, near the financial district, featuring international cuisine made fresh each day from local produce and meats. Christian's wines came highly recommended by the restaurant's owner, and it proved to be a great recommendation indeed. A subsequent visit to the winery and meeting with Christian confirmed the initial impression.



VITICULTURE + VINIFICATION

The vineyards are located amidst a Mediterranean-like region, about 120 to 140 m above sea level. You will find kiwi, figs, almonds, and chestnuts in and around the vineyards, giving the wines from this area their unmistakable, exotic character. The work in the vineyards is conducted with the utmost respect for nature. Often the ground is worked with the help of their vineyard horse. In the cellar, after a gentle pressing of the grapes, the wines are given time to mature on their fine lees for added character, structure, and complexity.



SKU: 865138

Region	Pfalz
Classification	Pfalz QbA
Vintage	2021
Grapes	100% Sauvignon Blanc
Vineyard	Selected plots from the estate's organically farmed vineyards
Soil Composition	Potent loess and clay soils with fine veins of limestone
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Temperature controlled fermentation with cultured yeasts in stainless steel tanks. Six months maturation on fine lees
Alcohol	12.5%
Residual Sugar	4.4 g/l
Acidity	7.8 g/l
Free SO2	50 mg/l
Total SO2	110 mg/l

TASTING NOTES

For several years starting at the beginning of this millennium, Sauvignon Blanc enjoyed a great popularity in the growing region Pfalz. It turned out, however that this grape variety delivered inconsistent results in this particular terroir. Only a handful of growers are able to deliver premium results on a consistent basis, and Christian Nett is one of them. His Edition Sauvignon Blanc displays an intriguing aroma of gooseberry, complemented by spicy undertones. A wine with great depth and well-balanced acidity. It is somewhat reminiscent of the wines from Sancerre. While it is absolutely delightful now, this wine has great cellaring potential.

PAIRING SUGGESTION

This Sauvignon Blanc is a very versatile food pairing wine. Oysters, both raw and baked, mussels in a white wine sauce or served as moules frites, grilled fish, Dover sole, and guinea fowl are just a few suggestions that will match this elegant wine. Also great with a seafood paella..