

NETT SCHEUREBE TROCKEN TRADITION



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.

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SKU: 865137

Region	Pfalz
Classification	Pfalz QbA
Vintage	2021
Grapes	97% Scheurebe, 3% 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	11.5%
Residual Sugar	7.0 g/l
Acidity	7.5 g/l
Free SO2	45 mg/l
Total SO2	110 mg/l

TASTING NOTES

The Scheurebe was created in 1916 by Dr. Scheu who at that time was the Director of a grape breeding institute in Germany. He crossed Riesling with an unknown wild wine for the purpose of developing a superior version of Silvaner, with more aroma and greater resistance to frost. When properly cultivated by reducing yields, Scheurebe can deliver nice aromatic, dry wines. Christian's wine displays wonderful aromas of citrus and white currants, balanced by a refreshing acidity. A lower alcohol content compared to other dry white wines makes it a refreshing summer beverage.

PAIRING SUGGESTION

This wine works well with summer and fruit salads. Very enjoyable with shrimp cocktails and Cajun shrimp. Savoury crêpes and Toast Hawaii will also benefit from the company of this easy drinking white wine