



SINE® TROLLINGER TROCKEN

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2022

Klassifikation VDP.ORTSWEIN
Rebsorte Trollinger
Gärung Spontaneous whole bunch fermentation

Alkohol 10 %VOL
Restzucker 1,3 G/L
Säure 5,7 G/L
Ausbau 100% used Barrique for 7 month

Trinktemperatur 13-18 °C

Lagerfähigkeit 3-6

Sine means without Sine destemming | Sine addition of yeasts | Sine chaptalization Sine addition of sulfites | Sine filtration | Sine printer's ink = Trollinger without make-up A Trollinger that has a dense, dark red color due to fermentation on the mash. Black tea aromas predominate on the nose, accompanied by a sour cherry note. Nuances of cranberries particularly enliven the impression of the wine on the palate. The finish presents wooden tannins, which give this wine a very complex, yet rather juicy and at the same time elegant body with a crisp acidity. An idiosyncratic trollinger with plenty of potential and little alcohol!

