



stefan vetter

Sylvaner | Franken, Germany

things of note

The absolutely remarkable wines of Stefan Vetter are like no other in the world. Vetter has near single-handedly brought attention to a grapes that has been long overlooked. Along with producing incredibly elegant, yet fresh and rebellious versions of Sylvaner and Müller-Thurgau, he likes to harvest substantially earlier than his contemporaries in the region to maintain the grapes' acidity and to keep the alcohol level low.



spec & tech

varietal: Sylvaner

region: Franken, Germany

soils: sandstone

farming: organic/biodynamic, manual harvesting

vinification: pressed as a whole cluster, fermented spontaneously in used wooden barrels and bottled unfiltered without any treatment or fining agents, no added sulphites

ABV: 9%

cellar: 5-6 years



tasty notes

On the nose it's fresh lime, green apple, elderflower, a slightly herbaceous touch, and some beeswax. On the palate it has a fresh, gripping acidity unlike any other Sylvaner, delicate tannins, slightly herbaceous spiciness, green apple again, a bit of ripe pear, sea salt and some lime. It's concentrated, textured, elegant and highly refreshing with an anarchist soul.

any questions?

email me

caitlinferguson@gmail.com

bbi