



*Cellars International, Inc.*

**Rudi Wiest**  
SELECTIONS

*Perveyors of Fine Wine*

**Vintage:** .....2012

**Estate:**.....Hans Wirsching

**Region:**..... Franken

**Name:** ..... Scheurebe Dry

**Grape:**..... Scheurebe

**Ripeness:**..... QbA

**Style:** ..... Dry

**Data:** ..... Residual Sugar - 3.9 g/l  
Alcohol - 12.5 %

**Soil Type:** .... Gypsum Marl, clay and Loam

**Production Level:** ..... 1,000 cases

**Closure:** ..... Stelvin

**UPC:** .....7 67946 40064 5

**Estate:** The Wirsching family estate has been producing fine wines since 1630. Home to Wirsching, the village of Iphofen is one of the most famous in Franconia and produces wines of unsurpassed quality from its steeply sloping Gypsum-Keuper based vineyards. Dr. Heinrich Wirsching is the owner and in charge of the estate and carries on 380 years of family wine making tradition. He is a strong proponent and master of the modern style Franconian wine. While Silvaner is the focus varietal at the estate, Wirsching also produces fine examples of Riesling and Scheurebe. Wirsching is the largest family estate in Germany, owning almost 180 acres and producing over 41,000 cases per year.

**Tasting Note:** The Scheurebe is a special varietal at Wirsching, they are considered to be a pioneer of the varietal in Franconia. In 1952, the first Scheurebe was planted in Franconia in the “Kaiserhof”. This Scheurebe wine is fascinating with its almost endless, exotic fruit characteristics; mango, passion fruit, grapefruit and lemon. A very balanced acidity, quite reminiscent of Riesling. Very juicy, refreshing, unique and a lot of fun!

**Food Affinity:** Fantastic to enjoy on its own, but also pairs well with fish dishes, sushi and light pastas.

