



Rudi Wiest
SELECTIONS

Vintage: 2012
Estate Wirsching
Region: Franken
Name: Estate
Grape: Silvaner
Ripeness: QbA
Style: Dry
Alcohol: 12.0 %
Residual Sugar: 4.5 gm/L
Soil type: Grey-brown gypsum marl, clay and loam
Production level: 2,000
Closure: Stelvin
UPC: 7 67946 40162 1

Estate: Wirsching is one of the largest privately owned estates in Germany. In 1630 Hans Wirsching donated a vineyard to the Abbey at Ebrach, this sale is one of the first instances documenting the Wirsching family's involvement in wine. Throughout the centuries the Wirsching's have continued their love for, and involvement in, the business of agriculture and wine growing. The estate has holdings are nearly 80 hectares. They are planted 40% to Silvaner; 20% to Riesling; 8% to Pinot Blanc; 7% to Scheurebe; 7% to Pinot Noir; the remaining 18% to Traminer (planted exclusively in the Kalb vineyard)

Tasting Note: This Silvaner has aromatics of melon, pear, and almonds. For such a delicate wine, it has surprising volume in the mouth. On the palate it displays delicate pear fruit, with fine mineral details, and a clean mineral driven finish.

Food Affinity: A perfect pairing for all types of lighter fish, especially Sashimi, and shellfish such as oysters or clams.

