

PACHER HOF



#### WINE DESCRIPTION

This wine is made with 100% Sylvaner, a grape originally from Germany, which has been cultivated in Alto Adige from the early 18th Century. "Alte Reben " literally means "old vines" in German. This Sylvaner from Pacherhof comes from a careful selection of historical low yielding vineyards, giving first level of wines that are capable of tremendous improvements with age.

## TASTING NOTES

Bright, straw-yellow colour. Intense nose of ripe tropical fruit, pineapple and banana with mineral notes of petrol and smoke adding an intriguing complexity and richness to the fruity core. Full-bodied, exceptionally elegant with a pleasant mineral after taste.

with the typical German country dishes with Speck, knödel, frittata and soups.

## FOOD PAIRING

Pairs well with appetizers, asparagus recipes, grilled or boiled fish, snails. Excellent

**VINEYARD & PRODUCTION INFO** 

Vineyard location: Novacella - Valle Isarco

Vineyard size: 0.5 Ha

Soil composition: Sandy and gravelly soil

Training method: Guyot Elevation: 620 m a.s.l. 6,000/Ha Vines/Acre: Yield/Acre: 52 HI/Ha South-west Exposure: 40 years Age:

Harvest time: Hand picking/end of October

2004 First vintage:

Production: 5,000 bottles

# WINEMAKING & AGING

Varietal composition: 100% Sylvaner Fermentation container: Acacia barrels Type of aging container: Stainless steel Length of aging: 8 months sur lie

Length of bottle aging: 2 months

## ANALYTICAL DATA

Alcohol: 13 %

Residual sugar: 6 g/L

Acidity: 5.4 q/L Dry extact: 21.2 g/L





Estate owned by: Huber family Winemaker: Andreas Huber Total acreage of vine: 19 Winery Production: 70,000 bottles Region: Alto Adige



