
KUENHOF SYLVANER



Region: Alto Adige, Italy

Appellation: Südtirol Eisacktaler DOC

Grapes: 100% Sylvaner

Farming: Practicing organic

Altitude & Soil Type: 550-750 M, Schist & Quartz

Typical Harvest Time: Mid September through October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: Aged in a mixture of stainless steel (70%) and acacia wood barrels (30%), on the lees, for 5 to 7 months

Finishing: Layer filtration and natural cold stabilization

Production: 10,000 bottles annually

Notes from Oliver:

'Kuenhof' is a farmhouse that dates from the 12th century. Just south of the town of Brixen/Bressanone, it was for centuries owned by the Bishop of Bressanone, and then for the last 200 years it has been in the family of the current owners. The Pliger family has been bottling there wine in the cellar under the house since 1990. These wines stand out like beacons -- great terroir, careful grape-growing, brilliant winemaking, and extraordinary wines.

The Pliger's Sylvaner plants came from Germany and the Alto Adige. The Eisacktal is one of two places that grow excellent Sylvaner, the other being Franconia in Germany. Kuenhof's is outstanding. The wine is medium to full-bodied, complex in aroma and flavor (pit-fruit, spices, hints of pea shoot), and shows electric liveliness on the palate. Enjoy with cheese, seafood, or roasted white meats.