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Silvaner 2017, Corvers-Kauter



Technical Data	
Country	Germany
Region	Rheingau
Appellation	
Producer	Corvers-Kauter
Founded	1750
Farming	Sustainable
Vineyard Age	30 years
Varietal(s)	Silvaner
Soil Type	Slate, Loess, Quartz
Alcohol	12.0%
Residual Sugar	0.2%
Acidity (g/L)	6.3
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	6 months in stainless tank

Producer Description

Corvers-Kauter produces possibly the most "precise" wines that I have ever tasted. Dr. Corvers apparently understands the complete potential of every parcel and then creates amazing expressiveness in all of his wines. The current estate also has a long history as the tradition of winemaking in the Kauter family, from the village of Winkel, goes back 250 years. Winemaking in the Corvers family, originally from Rudesheim, reaches back equally as far.

To maximize the potential of each wine, the estate emphasizes sustainable viticulture and gentle handcrafting of their wines. In the vineyards, Dr. Corvers continually monitors the combination of climate, soil-type, microclimate, grape biorhythm, transferal of energy, and time as he knows these are the constants, the major factors determining the flavor and aroma sensations a wine will impart. Although his main focus is first the wines, he also shares our focus on their potential to be paired with foods. The "food friendly" focus is also supported by his wife Brigitte's culinary skills as they also have a very notable restaurant.

Tasting Notes

In addition to the estate's Rieslings, they also produce a delightful Silvaner. There is a very nice aroma profile of linden, white flowers, honey, and mild grapefruit. Flavors include lemon, apple, and pear along with hints of coconut. This very refreshing wine has a medium to full mouthfeel, perfect balance, and very food friendly acidity.

Food Pairings

Food pairings would include shrimp, crab, sole, sea bass, halibut, creamy fish dishes, lobster bisque, Asian stir fry and noodle dishes, vegetable stir fry, creamy vegetable dishes, cream soups, quiche, salads, mild cheeses, and fruit desserts.

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