

WEINGUT NIKLAS KERNER 'LUX'



100% Kerner. Straw yellow color. Very complex and fruity notes reminiscent of ripe peaches and apricots. Elegant and rich. Full bodied, with a well-rounded structure and a persistent mineral finish. Ideal as apéritif and a perfect choice with starters, salads, soft cheese, quiche, fish dishes and Asian cuisine.

From the Südtiroler Kerner DOC in Alto Adige, Italy. Kerner is a hybrid grape, bred in Germany from Trollinger (Schiava Grossa) and Riesling, and is quite close to Riesling in flavor. Dieter Soelva's father, a well-known viticultural consultant in the Alto Adige, brought the variety from Germany in the 1970s. Thus, the Niklas family vines are the oldest Kerner vines in the region. From vines planted between 1985 and 2010. The vineyard is 460-510m. The soil is calcareous gravel. Manual harvest. Controlled low temperature fermentation in stainless steel with selected yeasts Aged 5 months in stainless steel (80%) and barrels, on the lees. Light filtration, no fining or cold stabilization.

Dieter Sölva is a young winemaker from the tiny village of St. Nikolaus, high up on the west side of a majestic valley that leads north through the Dolomites. The altitude of these vineyards gives the wines an excellent backbone of acidity. The white wines are vinified in stainless-steel with no malolactic fermentation and no oak, allowing the wine to show the true flavors of the earth. It is very typical of the region that the wines are impeccably clean. Dieter is a graduate of the famous enology school at San Michele, as was his father before him. Dieter learned the business from his father, Josef, the founder of the Niklas winery, whom he succeeded. Dieter's son Michael is already adding his unique touch to the family business.

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Tasting Note:

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Shelf Talker:

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