



## Hörner Hochstadt (Pfalz)



### The Character: Velvety Fullness and Irresistible Sweetness

The Dunkelfelder is a red wine that seduces. Its name says it all: it presents itself in an intense cherry-red color, which already announces its rich fruitiness in the glass. The profile "SWEET & FULL" describes this wine perfectly. It offers a full-bodied and harmonious taste experience, ideal for all those who appreciate red wines with a noticeable but elegant residual sweetness.

On the palate, it unfolds an impressive fullness, carried by clear, ripe cherry and berry aromas. The generous sweetness of 48,4 g/l is skillfully balanced by a pleasant acidity of 5,0 g/l, giving it a lively balance and a velvety texture. With only 10,0 % vol alcohol, it is wonderfully light yet full of character. This Dunkelfelder is the ideal wine for cozy enjoyment that warms and comforts.

### The Soul of the Palatinate: How Loess Soil Gifts Sweetness and Texture

The Dunkelfelder benefits greatly from the ideal conditions of the Palatinate Wine Route, which, with its Mediterranean microclimate and high sunshine duration, guarantee a long and healthy ripening of the berries. This is particularly important for sweet red wines, as only fully ripe grapes can develop aromatic complexity without green notes.

The grapes for this wine grow on loess soil. This mineral-rich and fine-grained soil is the geological heart of the Palatinate and contributes significantly to quality:

- Fine Structure: The loess ensures a fine structure and a pleasant texture on the palate, making the wine so soft and accessible.

- Heat Storage: It stores the intense warmth of the Palatinate sun ideally, which favors the full development of fruit components and high natural sweetness.

This terroir - the sun-kissed ripeness and the soft, mineral base - is the secret behind the harmonious and balanced nature of this fruity-sweet Dunkelfelder.

Food Recommendation: The Sweet Conclusion or the Savory Accompaniment

The full-bodied sweetness and intense fruit of this Dunkelfelder make it a versatile pleasure partner. It shines both as a companion to main courses and as the crowning conclusion of a menu.

Our recommendations for irresistible enjoyment:

- Desserts: Dark chocolate cakes, brownies, berry tiramisu, or cherry desserts.

- Cheese: Salty and blue cheeses (e.g., Roquefort or Gorgonzola) - the sweetness forms a wonderful contrast to the spiciness.

- Light main dishes: Roasted poultry with fruity sauces or light meat dishes (as recommended by the winery).

Serving temperature: Slightly chilled at 14-16 °C, it unfolds its aromas best.



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