



Hörner Hochstadt (Pfalz)



The Character: Power, Warmth, and Pure Fruit

Forget everyday life and dive into the sensual world of Dornfelder. Our Hörner Dornfelder Rotwein trocken 2021 is more than just a wine - it is a feeling. Already upon pouring, it casts a spell over you: A deep, almost magical violet-black color promises the intensity you seek. This wine is strong and round - a true character that convinces immediately.

In the nose, an opulent firework of dark berries unfolds: Ripe blackberry, aromatic elderberry, and a hint of juicy currant dominate the bouquet. On the palate, you experience these aromas in perfect harmony, followed by a deep, warm note of noble dark chocolate. With only 4,7 g/l residual sugar and an invigorating acidity of 5,1 g/l, it retains its clear, trocken structure - a masterpiece of balance. It invites not only to enjoy but to linger, share, and celebrate the beautiful moments of life.

The Soul of the Palatinate: Where Sun and Sand Write History

This wine is the unadulterated result of its homeland, the Palatinate Wine Route. It is not for nothing called the "German Tuscany" - a landscape pampered by an almost Mediterranean climate. Protected by the imposing Palatinate Forest, our vines enjoy over 1,800 hours of sunshine annually. This unique, almost Mediterranean warmth allows the Dornfelder grapes to ripen perfectly, fully develop their intense color, and build up an impressive aroma concentration.

The soil on which the vines for the vintage 2021 grew is the key to its structure: Sandy loam. This treasure of nature stores the heat of the day, optimally supplies the vines with moisture and nutrients, and gives the wine its characteristic round-smooth texture. This extraordinary terroir - the interplay of geological power

and sun-drenched climate - is the secret behind the fullness and lasting finish of this Dornfelder.

The Perfect Moment: Your Food Recommendation

The powerful and harmonious Dornfelder is the ideal partner for demanding palate delights. It demands equally strong-character companions. Make your next dinner an unforgettable experience!

We recommend:

- For rustic enjoyment: Classic, juicy roast beef or a spicy game ragout with berry components.
- For the Italian evening: Rich lasagna or a hearty pizza with dark olives and salami.
- To finish: A platter with intensely aged hard cheese (e.g., aged Gouda or Cheddar) and dark grape jelly.

Serve it slightly tempered at 16 to 18 °C to release its full aroma potential.



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