



Hörner Hochstadt (Pfalz)



The Character: Powerful Aroma and Incomparable Liveliness

The Riesling "Spirit trocken" 2023 delivers what its name promises: It is the perfect wine for everyone who likes to experience a bit of adventure when drinking. It bears the profile "YOUNG & FRESH" and proves its liveliness with every sip. This wine is Spirit trocken (5,3 g/l sweetness) and shows a powerful and aromatic taste, carried by an invigorating acidity of 6,4 g/l. This combination of acidity and minimal sweetness is unique and ensures an exciting, unforgettable freshness.

In the nose and on the palate, the clear, intense fruit notes of Riesling dominate: juicy citrus fruits and crisp green apples. These fruity elements are rounded off by a fine spice that lifts the drinking pleasure to a new level. The vintage 2023 has given the wine an incomparable liveliness that elegantly caresses its 12,0 % vol alcohol. The "Spirit" is a Riesling with depth and a long, aromatic echo.

The Soul of the Palatinate: The Loess Soil Secret Behind the Freshness

The Palatinate is considered a Riesling hotspot. But the special "Spirit" character of this wine is the result of an interplay of climatic luck and geological imprint. The special weather pattern in the year 2023 created optimal conditions for ripening, contributing to the incomparable freshness of this wine. The vines benefit from the mild, almost Mediterranean climate, profiting from the protective effect of the Palatinate Forest.

The grapes for the "Spirit" grow on loess soil. This geological treasure stores the heat of the day ideally and releases it slowly to the vines, while simultaneously offering excellent water regulation. This is decisive for the Riesling to develop its

fine-meshed, piquant acid structure, which is so important in the dry style. The loess soil gives the wine not only its mineral base but also contributes to the spice and fine complexity rarely found in wines of this price class. This Riesling is the essence of the sun-drenched, mineral-rich Palatinate.

Food Recommendation: A Companion That Inspires

The dry, fresh, and at the same time aromatic character of the "Spirit" makes it an excellent food companion. It is light enough for appetizers but has enough power and spice for main courses.

Our recommendations for irresistible enjoyment:

- Fish & Seafood: Perfect with light appetizers, grilled fish, or classic Palatinate dishes like fried trout.
- Grilled: An ideal wine with grilled food with light marinades or poultry specialties.
- Light Appetizers: Salad variations with goat cheese or a hint of fruit, ideal for a dinner with a delicious, light appetizer.

Serving temperature: To experience the freshness optimally, enjoy it at 8-10 °C.



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