



Hörner Hochstadt (Pfalz)



The Character: Typical Aromas in Perfect Harmony

The Silvaner "Innovation" off-dry (feinherb) 2024 is a wine that perfectly captures the soul of the Silvaner grape variety. It presents itself under the profile "YOUNG & FRESH" and proves with its outstanding quality and taste profile that innovation can stand in harmony with tradition. This wine convinces with a harmonious and balanced structure.

In the nose, the Silvaner exudes wonderfully fruity aromas of crisp green apples, fresh citrus fruits, and a hint of elegant herbs. On the palate, it unfolds a refreshing acidity of 5,8 g/l, which optimally supports the pleasant play of sweetness and freshness. The subtle residual sweetness of 17,2 g/l makes it off-dry (feinherb) and caresses the palate without seeming heavy. With light 10.5 % vol alcohol, it is the ideal, carefree enjoyment for any occasion.

The Soul of the Palatinate: The Secret of the Harmonious Vintage 2024

The Silvaner, one of the oldest and most traditional grape varieties in Germany, finds ideal conditions in the Palatinate. The vintage 2024 was characterized by ideal growing conditions, leading to optimal ripening of the grapes. The region benefits from the protection of the Palatinate Forest and the sunny days that promote the aromatic development of the berries.

Decisive for this harmonious style was the climate balance: The warm days concentrated the fruit, while the cool nights contributed significantly to the balance of acidity and sweetness. The vines grow in the Palatinate on deep, well-watered soils that allow the Silvaner grape to fully develop its typical varietal aromas and

first-class quality. The result is a Silvaner that carries the pure freshness of its home within it and inspires.

Food Recommendation: A Companion That Adapts to the Cuisine

The off-dry Silvaner is a versatile companion. Its fine sweetness and crisp acidity make it the perfect partner for dishes requiring a certain neutrality and freshness.

Our recommendations for optimal enjoyment:

- Classic Combination: Perfect with traditional asparagus dishes, whether with ham or Hollandaise sauce.
- Light Cuisine: With light dishes, fresh salads, or white meat (poultry) with fine herbs.
- Fish: Excellent with fried or poached fish specialties, especially zander or trout.

Serving temperature: Enjoy well chilled at 8-10 °C.



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