



## Hörner Hochstadt (Pfalz)



### The Character: An Explosion of Floral and Exotic Notes

The Cuvée "Lovely" 2024 is pure elegance paired with playful sensuality. Under the profile "YOUNG & FRESH", this quality wine presents itself as an aromatic masterpiece created from an artful assemblage of highly aromatic grape varieties. It is the perfect wine for anyone who appreciates a distinct, irresistible, and beguiling nose.

In the nose, an opulent and multi-layered bouquet unfolds, immediately reminiscent of a freshly picked bouquet of flowers. The aromas are of impressive intensity: They range from fine, spicy hints of nutmeg and delicate rose petals to exotic fruits like passion fruit and lychee. On the palate, this fullness is carried by an off-dry style. With a residual sweetness of 27,9 g/l and a lively acidity of 6,0 g/l, the wine offers a harmonious and unforgettable interplay of sweetness and freshness. The sweetness is optimally balanced by the elegant acidity, making the wine light and accessible despite its fullness.

The Cuvée "Lovely" captivates with its incredibly light structure. With only 9,5 % vol alcohol, it is the ideal carefree enjoyment for long evenings. It is a wine whose taste complexity inspires and whose fine, fruity character invites constant new discovery. This wine is proof that the Palatinate offers ideal conditions for aromatic and filigree wines that are unique in this form.

### The Art of Cuvée: Complexity through Assemblage

The true magic of the Cuvée "Lovely" lies in the artful marriage of four different, highly aromatic white wine varieties. The winemaker has created an assemblage

here that is more than the sum of its parts. Each component brings a decisive facet to the wine:

- The floral foundation: An important share ensures the distinct, intense spice and unmistakable notes of nutmeg and blossoms. This share forms the aromatic backbone and gives the wine its recognition value.
- The exotic freshness: Another component contributes the subtle but decisive fresh acidity that tames the opulent sweetness. It introduces green and citric notes as well as the fine structure that prevents the wine from seeming overloaded.
- The spicy depth: A third, riper part of the assemblage is responsible for the deep, spicy notes of rose petals and lychee. It gives the wine its full body and ensures the velvety mouthfeel.
- The mineral elegance: The fourth part ensures the cool, mineral clarity that makes this wine so drinkable despite its off-dry sweetness. It ensures the long, elegant finish.

This precise interplay of wines results in an aromatic intensity that is extraordinary for a white wine of this style. It is a tribute to the art of cuvée making, where a harmonious whole arises from the best of the grape varieties.

### The Palatinate Home: Loess Soil and Mediterranean Climate

The Palatinate is the ideal stage for this aromatic cuvée. The region, protected by the Palatinate Forest, benefits from a Mediterranean climate allowing long, sunny ripening periods. This is essential for the development of the intense, floral aromas of the cuvée.

The soil on which these grape varieties grow is mainly loess soil. This fine-grained, mineral-rich sediment is of great importance for Palatinate top wines because it:

- Aroma concentration: Ensures optimal, even water supply, allowing the berries to concentrate their aromas perfectly.

- Fine-meshed acidity: Supports the formation of a fine-meshed acid structure despite the sweetness, which is indispensable for the freshness of the cuvée.

The interplay of Palatinate sun and mineral loess soil is the key to this characterful and unmistakable taste experience. The Cuvée "Lovely" is thus an authentic piece of Palatinate winemaking art.

Food Recommendation: The Enchanting Partner for Fusion Cuisine

The distinct, off-dry aromatics of the Cuvée "Lovely" make it the ideal wine for modern, aromatic cuisine. It is strong enough to harmonize with spices but light enough not to overwhelm.

Our recommendations for irresistible enjoyment:

- Asian Aromas: A perfect companion to Thai curries with coconut milk, Vietnamese spring rolls, or dishes with ginger and coriander. The sweetness gently captures the heat.

- Desserts: Ideal with light fruit desserts, like sorbet, or a lemon tart.

- Cheese: Excellent with blue cheese or sharp Cheddar, as the sweetness forms an interesting contrast.

Serving temperature: Enjoy well chilled at 8-10 °C to bring out the floral and fresh notes optimally.



*Weingut Hörner*

Edesheimer Weg 14  
DE-76879 Hochstadt (Germany)

Tel: +49 (0)6347-3181935

Fax: +49 (0)6347-3181941

service@weingut-hoerner.de

www.weingut-hoerner.de