



Hörner Hochstadt (Pfalz)



The Character: An Aromatic Explosion of Fruit and Spice

The Sauvignon Blanc 2024 is the epitome of modern white wine culture. It is one of the most diverse and multi-layered grape varieties currently cultivated, and our specimen from the Palatinate shows its full range. In the glass, this wine presents itself light gold and promises pure elegance with its delicate mousse. It bears the profile "AROMATIC & RACY" with pride.

Experience an incomparable scent play: Immediately, exotic aromas fill the glass and continue on the palate. Powerful notes of sweet-sour gooseberry mix with the tropical sweetness of lychee and pineapple. The acidity of 6,8 g/l gives it an electrifying freshness and carries the complexity of the aromas. Although it is dry (6,3 g/l sweetness), it captivates with an off-dry fruit that gives it soft corners and edges

a sign of the special, gentle vinification dedicated to this demanding grape variety. With 11,5 % vol alcohol, it is the dynamic, exciting aperitif or the perfect companion for special dishes.

The Origin: From the Loire Valley to the Palatinate Sun

Sauvignon Blanc has a fascinating and prestigious history reaching back to the best wine regions of the world. The origins of this noble grape variety lie in Bordeaux and the Loire Valley in France. There, it is known under the synonym "Blanc Fumé" (smoky white), an allusion to the flint-like, mineral notes it develops in areas like Pouilly-Fumé.

Over the centuries, the reputation of Sauvignon Blanc spread from the Old World to

the New, where it achieved world fame in New Zealand, among others. Lesser-known synonyms are Muskat-Sylvaner in Austria (a historical confusion) or Sauvignon Giallo in Northern Italy. However, modern wine culture has established the grape variety worldwide under the name Sauvignon Blanc.

Cultivation in the Palatinate is proof of the adaptability and potential of the grape variety in top German locations. Here, under the protection of the Palatinate Forest and in the warm climate, Sauvignon Blanc can develop its exotic fruitiness and racy structure in a way that unites the best of both worlds: the aromatic intensity of the New World and the clear, dry elegance of the classical European style. Our Sauvignon Blanc dry is thus a statement of German winemaking that fully meets the special demands of cultivation and vinification.

Who this wine is made for: Your next aromatic favorite

Are you looking for a white wine that pulls you out of monotony? This Sauvignon Blanc is the perfect choice if you are looking for complexity and freshness. It targets demanding connoisseurs who:

- Exotic Freshness: Love aromas that go beyond the classic fruit basket and offer notes of lychee and gooseberry.
- Racy Structure: Seek the tension between acidity and fruit that keeps the palate awake.
- Versatility: Desire a wine that shines both as an exciting aperitif and as a companion to demanding dishes.

It is proof that German winemaking can stand up in international comparison and delivers wines with unmistakable character. Let yourself be captivated by the multi-layered nature of this wine.

Food Recommendation: A Companion for Demanding Cuisine

The distinct, spicy-fruity aromatics of this Sauvignon Blanc make it the ideal partner for meals that possess character themselves.

Our recommendations for irresistible enjoyment:

- Herbal Freshness: Dishes with fresh herbs, especially coriander or Thai basil.
- Goat Cheese: A classic pairing. Try it with baked goat cheese with fig jam.
- Fish: Fried salmon or a spicy ceviche
the acidity penetrates the texture and cleanses the palate.
- Vegetables: Asparagus or artichoke dishes.

Serving temperature: Best enjoyed ice cold at 8-10°C to maximize racy freshness.



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