

STAFFELTER HOF

LITTLE BASTARD

Mosel , Germany



Millésime 2018

Appellation Mosel QBA

Lieu, Lieux-Dits Kinheimer Hubertuslay + Kröv Letterlay

Sols Schist Flint

Altitude Des Vignes 150-250 meters above sea level

Orientation South South-East

Cépages Riesling Sauvignon blanc Müller-Thurgau Muscat jaune

Viticulture Organic

Palissage Double guyot

Pi/Hect 4 500 pi/ha

HI/Hect 60 hl/ha

Vendanges Hand harvested

Vinification No additives, no filtration, no added So2, bottled by hand

Levures Indigenous

Élevage In cask 2000l/ 1000l and Stainless steel

Volume D'alcool 11.5% alc./vol.

Sulfites < 20mg/l

Sucre Résiduel 0.5 g/l

Acidité Totale 5.7 g/l

Color Bright red

Degustation Pleasant, fresh and aromatic, vin de soif

Temperature Of Service 9°C