



Cuvée 1844 Blanc (ex. Iselisberger)

Ostschweizerlandwein (Thurgau), Roland und Karin Lenz, 2018

1500 ml

CHF 54.–

Art. nr. 10122818

A brilliant pale golden yellow with light hints of pink. Fresh fruity nose of white peach with notes of ripe red fruit. The toasty caramel elements from ageing work perfectly in this blend. On palate the wine is smooth with delicate soft finishing touches balanced by the dynamic freshness of the blend. Medium concentration but with a nice long finish, this wine offers a lot of pleasure.

Origin:	Switzerland / Ostschweiz / Thurgau
Grape variety:	Sauvignon Blanc, Pinot noir, Chenin Blanc, Grüner Veltliner, Souvignier Gris
Maturity:	1 to 4 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Baked egli fillets with tartare sauce, Fish terrine, Spicy hard cheese
Vinification:	fermentation in wooden barrel, pressed carefully and immediately, biological acid degradation in barrel
Harvest:	hand-picking, strict selection
Maturation:	in used barriques, on the yeast, bâtonnage
Maturation duration:	6 months
Volume:	12.5 %



Certified organic or biodynamic wine



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

