

**WINE & FOOD WINE & FOOD 2017 Heinemann Chardonnay Selection "SL"
Alte Reben trocken aus 51 Jahre alten Reben
& pheasant and celery + carrot + pear**

Dear wine lovers,

Today I would like to present you the 2017 Heinemann Chardonnay Selection "SL" Alte Reben trocken from 51-year-old vines.

Winemaker: Lothar + Niklas Heinemann

The Heinemann Winery has its origins back in 1556 in Scherzingen on the Batzenberg. The Heinemann family can look back on a proud winegrowing history of more than 460 years: tradition, experience and constant development of winegrowing techniques are the basis for wines of outstanding quality. Lothar Ernst Heinemann took over the estate in 2000. Over 30 years of experience, skill and perfectionism: that's how the Heinemann winery reaches the top. The whole family puts their heart and soul into their work: the Heinemann family can be proud not only of their excellent wines, but also of their 3 children Jenny, Manuel and Niklas.

Now we come to the tasting:

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Technical dates are:

☞ **12.5 % vol.**

☞ **7.1 g/l acidity**

☞ **2.5 g/l sugar**

Variety/Taste: Dry white wine

Vinification: The Chardonnay grape variety is of great importance to Weingut Heinemann. It is the flagship of Weingut Heinemann's white wines. The reason for this is the many years of experience with the grape variety, as well as the soil culture and climate conditions. 51 years of Chardonnay cultivation in the winery has inspired Lothar Heinemann to make a Chardonnay of the highest classification with the designation Selection "SL" Old Vines in a limited edition (approx. 400 bottles). The grapes for this unique wine come from the vineyard that was planted in 1966, from vines that were selected once again with the lowest number of grapes. These vines grow on clay loam soil with limestone weathering rock.

Description: The core of 51 year old vines shows a complex aromatic variety of walnut, orange, pineapple, lemon combined with brioche, vanilla and a high minerality. A creamy, soft mouthfeel, bracing acidity and a long finish on the palate.

Matches: Fish, crustaceans and shellfish, seafood, white meat and beef carpaccio, we recommend pheasant with this honourable Chardonnay.

Personal note: We have made a video. The WEIN & SPEISE video is published at www.vinvinowein.de/videos/.

We bought the pheasant from Mrs Sabine Kroiß in the shop "der Wilde Zeiten" at the Viktualienmarkt. A great shop for the game meat, sauces and other delicacies.

We are happy to have the wine in our range.

Recipes are for advanced tasters. Only special preparation steps are mentioned. Quantities are not given.

The components of the dish are:

- Pheasant wrapped with Tyrolean Pancetta bought at Casaltalia cooked in a casserole with a lid in oven at 170 degrees for 40 minutes and browned without the lid for 5 minutes.
- As garnish celery, carrot, pear, spring onions cooked in pan with olive oil, adding pear and spring onions at the end.
- Served: garnished with parsley and drizzled with olive oil (chilli + bay leaf) and pear Acettico Balsamico.

Enjoy!

www.vinvinowein.de

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