

NACHSCHLAG 'BRIGHT SIDE OF LIFE'

VEGAN

Franken, Germany

Winzerhof Stahl

www.winzerhof-stahl.de

Method & Production

Rigorous selection. Cool fermentation (roughly 14 ° Celsius) with inoculated yeast in stainless steel vats. Reductive winemaking is employed throughout.

Tasting Notes

Elderberry, grapefruit and apple. Exceptionally refreshing, with brilliant minerality and moderate acidity. Complex and juicy, yet unwaveringly lithe. Lingering finish.

Food Matching

Beautiful when paired with fresh salads or a diverse range of Asian-inspired dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
WS0125	Nachschlag 'Bright Side of Life'	Sauvignon Blanc: 25% Riesling: 10% Scheurebe: 65%	2025	11.5%	Screw Cap	6x0.75lt	No	No	Yes	No