



## NACHSCHLAG 'BRIGHT SIDE OF LIFE'

Franken, Germany  
Winzerhof Stahl



[www.winzerhof-stahl.de](http://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. Lingerin 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
<b>White Wine</b>										
WS0125	Nachschlag 'Bright Side of Life'	Sauvignon Blanc: 25% Riesling: 10% Scheurebe: 65%	2025	11.5%	Screw Cap	6x0.75lt	No	No	Yes	No