



NACHSCHLAG 'BRIGHT SIDE OF LIFE'

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 |