Germany, Qualitätswein Pfalz/Rheinhessen/Mosel | 2025

SANDER SILVANER

SANDER
ÖKOLOGISCHE WEINE

”Classic”



Story Silvaner, a regional classic, was once the most important grape variety in Mettenheim. The grapes for this Silvaner come from organically cultivated vineyards in Eastern Rheinhessen, where the soil consists mainly of loess, sand, gravel, and clay. The wine is traditionally macerated, clarified, and fermented in temperature-controlled stainless steel tanks. After three months of maturation, it is clarified and bottled. Sander maintains the biological activity of the soil using natural methods: the proper use of manure, compost, straw, and cover crops increases the humus content of the soil.

COLOR Pale greenish-yellow

AROMA Aromas of light apples, citrus, peaches, white currants, gooseberries, herbs, and white flowers.

TASTE Dry, fresh acidity; notes of lime, peach, and herbs; long and well-balanced.

TIPS FOR USE A true summer wine on its own or paired with delicious herb-based dishes. Try with goat cheese and wild herb salad, ham and pickled asparagus, avocado with cucumber and tomato in coriander-ginger dressing, crayfish with dill and new potatoes.

WINE TYPE	White wines	**PACKAGE SIZE**	12 bottle(s)
GRAPES	Silvaner 100%	**BOTTLE CLOSING**	Screw cap
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	12%	**PRODUCT NUMBER**	288001
SUGAR CONTENT	3,6 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari