

# Weegmüller (WeinManufaktur Steinbock) 2023 Cuvee 3 S

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|-------------------------------|---|
| WineWise Code                 | GWM-C3S23   |
| Country                       | Germany   |
| Region                        | Pfalz   |
| Color/Style                   | White   |
| Destemming                    | Complete  |
| Fermentation Vessel           | Stainless steel   |
| Additional Fermentation Notes | Gentle fermentation in stainless steel at 18-20° Fermentation duration: 3-4 weeks |
| Aging Vessel                  | 100% Stainless Steel  |
| Filtered?                     | Yes   |
| Fining Agents                 | Gelatin   |
| Yeast Protocol                | Cultured  |
| Malolactic Conversion         | No  |
| Added Sulfur                  | Yes, 123 mg/L   |
| Varieties                     | Pinot Gris, Pinot Blanc, Scheurebe  |
| Residual Sugar                | 10.3  |
| ABV                           | 12  |
| Acidity                       | 5.4   |
| Closure                       | Screw-top   |
| Certified Vegan               | No  |
| Soil Types                    | Loess, Loam   |
| Vine Age                      | 10-20   |
| Yields (hl/ha)                | 60-70   |
| Farming Practices             | Practicing organic  |
| Harvest Method                | Machine harvest   |

## WineWise Notes:

When Steffi and Gaby ran Weegmüller, the first wine to sell out each year was called “3 Schwestern” or “3 Sisters” – a field blend in a vineyard belonging to their grandmother. To be frank, we never bought it, delicious though it always was, because the label was so particularly suited to the German market that we didn’t think it would fly in California. Now, however, in the striking new Steinbock package, we have no reservations about offering you this lip-smacking, off-dry spicy beauty. We think you will love it.

## WineWise Notes on Producer:

Steffi Weegmüller took this ancient family property to the very pinnacle of Pfalz estates, as has been recognised at home in Germany but also now in the U.S.A., where David Schildknecht has paid tribute to the quality of her wines. Quite literally next door to the famed house of Müller-Catoir, and sharing many of the same fabled vineyards, she offered a series of pristine, almost chiselled wines that unite Pfalz spice and generosity with manic purity and length.

The sisters Weegmüller (see above) kept some of their vines, specifically a parcel of 0.33 ha. bequeathed by their aunt in the Herrenletten, after selling the family estate. It includes notably their beloved Scheurebe and the vines that also gave rise to their popular “Drei Schwestern” Gemischter Satz. From these holdings, they now sell just these two wines, both rendered with Steffi’s signature panache and generosity. It was natural that we would want to continue working with these lovable ladies!

## Producer Notes:

Cuvée of white wine: from the 3 favourite grape varieties of the sisters:  
Pinot Gris, Scheurebe & Pinot Blanc.

In the aroma the wine reminds of white blossoms, in the taste strong, yellow fruits, a spicy note. Lively sweetness/acidity interplay

The cuvée goes perfectly with summer cuisine, salads with short roasted white meat, fish or poultry. A wonderfully uncomplicated drinking pleasure!

