

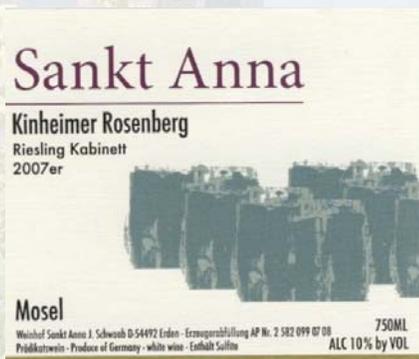
# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*



## Weinhof Sankt Anna Mosel, Germany

*Weinhof Sankt Anna is a small, family-run winery established by the Schwaab-Pfeiffer family more than a century ago in the village of Erden, located in the Middle Mosel. Jürgen Schwaab is now the fourth generation in charge, forced to take charge at the age of 30 when a serious illness struck his father. He has worked inexhaustibly since to improve the quality of the wines and to make the family proud of the historic winery. Three of the four hectares are located in the famous and very steep Erdener Treppchen and Kinheimer Hubertuslay vineyards. Jürgen knows that only manual work can produce the best fruit, despite the difficulty of the slopes. He manages to keep the dangling vines healthy by natural means. His oldest vines are 65 years old, ungrafted in Urziger Würzgarten. In 1993, Jürgen's father planted a small parcel with Grauburgunder to his mother's preference for lower acids in the Kinheimer Hubertuslay vineyard. At harvest time, the work is done in the traditional manner with an intense grape selection at the vineyard and again in the cellar before pressing. The philosophy in the cellar makes Jürgen's life easier: manipulation is minimal, the wine was made in nature and bringing the harmony of nature into the cellar. The wines are vinified in steel tanks and only a small portion in old oak. Once in vessel, the wines are let to patiently process until the following spring when Jürgen sets to bottling. Tireless and ever-loyal to his tiny slopes on the Mosel, Jürgen is keeping the proud tradition of Sankt Anna alive for the next generation and is even better off than before.*



# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*

## White



### *“Kinheimer Rosenberg”*

*Mosel, Germany  
100% Riesling - Kabinett*

*Planted on gray slate and with an average age of 21 years and hand-harvested in early October with partial selection. Fermentation occurs in 1000L stainless steel tanks lasting nine weeks and spend time on lees until January; no stirring.*

*Alc: 12.0% - RS: 51 g/L*



### *“Ürziger Würzgarten”*

*Mosel, Germany  
100% Riesling - Kabinett Feinherb*

*Planted on red shale and with an average age of 21 years and hand-harvested in mid- October with partial selection. Fermentation occurs in 1000L stainless steel tanks lasting 9 weeks and spend time on lees until January; no stirring.*

*Alc: 11.0% - RS: 21.6 g/L*