

WHITE RABBIT

LOCATION

Germany > Rheingau
(Fruit sourced from Rheinhessen)

VARIETY

Riesling

WINEMAKER

Stephan Sanger & Markus Roll



SCIENCE

ABV: 9.00%
SUGARS: 38.40 g/L
TOTAL SO₂: 52 mg/L free SO₂
Max.150 mg/L total SO₂
TOTAL ACIDITY: 8.90 g/L

“White Rabbit” Riesling Landwein Rhein

EXPERIENCE

NAME: Inspired by Alice in Wonderland, this wine invites you to follow the rabbit and explore the wonderland of German wine. Landwein Rhein (country wine from the Rhine) is a protected geographical indication for table wines produced from grapes grown in the Rheinhessen, Rheingau, Pfalz, and Nahe regions.

CHARACTER: The White Rabbit Riesling is sweet with a fruity nose, with notes of apricot, peach, and citrus alongside a hint of vanilla. On the palate, there is a lively interplay of fruit and fine acidity that makes this Riesling fun to drink, a wine that fits every occasion.

ENJOY WITH: Asian flavors pair especially well. Lemongrass chicken, Vietnamese vermicelli, or Chinese spicy cold noodles (Liang Mian) are all good matches. Traditional German cooking; lighter modern dishes that highlight fermented or pickled ingredients.

BEST RESULTS: Serve chilled at 40-46° F, within 2-3 years of the vintage.

EXPRESSION

FERMENTATION & EXTRACTION: After harvesting, the wine is gently pressed and allowed to rest overnight. Fermented spontaneously in stainless steel tanks. This approach preserves the typical varietal character and a lively interplay between sweetness and acidity.

ELEVAGE: Settled and aged in stainless steel tanks on the lees until the following February.

FINING & FILTERING: Gentle, dynamic cross-flow/surface filtration. The clarification and filtration process is designed to be as gentle as possible to preserve the wine's natural texture and aromatics.

SULFUR: Small, measured doses are added to protect the must and wine from oxidation. The first minimal addition of 10 ppm occurs right at crush, followed by 50 ppm after the wine has settled. Before bottling, a precise chemical analysis is performed to ensure long-term stability in the bottle.

SOURCE

FARMING: Purchased fruit from responsible growers in the Rheinhessen.

LAND: The Rheinhessen is Germany's largest wine region, and features gently rolling hills cradled by the Rhine River and mountain ranges. A warmer, dry climate with deeply diverse soils, ranging from fertile loess to red slate and limestone. The Riesling vineyards are planted on higher, rockier sites 120-250 meters in elevation. This increases the freshness and minerality of the limestone-based vineyards.

VINE: The majority of the vines used were planted between 2005-2015.

HARVEST & PRODUCTION: Mechanically harvested, with 2500 cases produced.

