

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



Wein Hof Scheu

Mosel, Germany

Klaus Scheu took control of Wein Hof Scheu from his father, Günter who retired in 1994. Theirs is a wein hof without borders, as it sits so close to Alsace in France that the vines nearly cross back and forth. Klaus, like his father, maps this not by geographic boundary, but by micro-climate and by the soil's complexity, creating a unique home for each varietal and clone. His philosophy: the more precise the designation of origin, the higher the quality of wine. In all, there are yellow and blue clays, limestone, silica, sandstone, chalk, and slate decorating the soils, each positioned to various exposures. From this springs the voice of individual terroir. To preserve this individuality, Klaus does not craft the wines based on the specific ripeness levels, like his northern German neighbors in Mosel. Older vines and meticulous vineyard work keep yields excessively low, which adds to the concentration of his wines. The cellar, too, allows for what the parcel and vintage have presented. There are both steel and oak vessels, and fermentations are allowed to occur at their own pace. This all drives to an output of high-density flavors and full concentration of fruits in the wine. Klaus claims that no other wine can be replicated like his, as he is making wine for his parcels, and they reflect that even in the poor vintages.

W E I N H O F
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White



“Schweigener”
Pfalz, Germany
100% Riesling - Trocken

The term ‘Schweigener Riesling’ was, until 1971, from changes in the German Wine Act, the valid term for Riesling grown in the area. The vines are grown on limestone soils with calcite deposits facing southeast and are hand-harvested at the end of October.

Red

“Spätburgunder Trocken”
Pfalz, Germany
100% Spätburgunder

Grapes are harvested in mid-October for maximum ripeness from sandstone soils. Fermentation lasts 10-14 days, after which the wine is aged in a combination of 2000 liter old oak barrels, used bariques, and stainless steel tanks; unfiltered.



SCHEU
2012 SPÄTBURGUNDER
TROCKEN

