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## ODINSTAL SILVANER NAKT

When Thomas Hensel purchased the Odir stal estate in 1996, the vines had already been farmed organically for 7 years. Working biodynamically since 2006, the winery is now celebrated as one of the most inovative in the region. From their 5/5 hectares of vines, Odinstal produces a number of experimental cuvées responding to the region's incredibly diverse and rich soils.

VINTAGE: 2018

REGION: Ptalz, Germany SUBREGION: Wachenheim

GRAPES: Silvaner

**YEAST:** Native

FERMENTATION: In amphora and oak CLARIFICATION/FILTRATION: Unfiltered/

**Unfined** 

FARMING: Biodynamic ALCOHOL CONTENT: 12%

ADDED SO2: None

VINE AGE: 30+ years

**SOIL: Calcareous, clayey Keuper** 

VOLUME: 750mL

