



Blå Gæs 2022

Crisp lightly sparkling white wine. Made from mature vines of Orion and Phönix grape sorts.

A light, fresh and crisp wine with a hint of ripe yellow fruits, pear and toast.

Serving

Perfect as an aperitif or together with light dishes that have a slight sweet and sour taste. Lovely with fish, pasta and light salad dishes.

The Vineyard

Our now 17 year old Orion vines, grow on the south-west facing slope of our hill, that according to the old planting plans, is called "The Great Highmount" 18 metres above sea level, and Fejø's highest point.

The subsoil of this field hides a well-kept secret – around 1 meter down, you will find a thick layer of soft, white, finely grained limestone.

This band of limestone runs all the way to Møns Klint, where you can see the white cliffs clearly against the blue ocean.

This limestone subsoil contributes to the unique terroir, which presents itself in the wine as a fine mineral note.

Our Phönix vines, now 15 years old, are grown on the very highest point of this field, where the soil is drier and with a higher percentage of clay and sand.

Harvest

Harvest is done carefully by hand. Phönix ripens to perfection on our vineyard here on Fejø!

In other parts of Denmark, the grape sort Phönix is seen to be a little bit mischeivious, and with a tendency to not ripen fully, luckily we don't have that problem here in our special microclimate.

According to our oenologisk, we can attribute this to Hideaway's placement in the surrounding landscape, and Fejø's mild, almost Mediterranean microclimate.

Orion grapes are also generally late to ripen in Denmark, and are therefore one of the grape sorts that we harvest last.

Orion offers acidity and freshness to the wine, while Phönix is the fruit explosion.

Method and Bottling

We are very careful to lightly crush the grapes, removing their stems and then pressing them very gently and slowly.

The juice ferments in stainless steel tanks. We gently direct the wine by adding a small amount of a special yeast strain.

During fermentation we keep a close eye on the wine every day, to ensure it ferments perfectly and results in our now classis Blå Gæs wine.

The wine ferments naturally to dry, before clearing and sending for bottling in Germany.

We only make around 800 bottles of Blå Gæs every year, which means sending the wine away for bottling is more effective than running a CO₂ and pressure bottling here at our small production.

Blå Gæs Values

- **Alcohol:** 11.3 % vol.
- **Acidity:** 5.3 g/L
- **pH.:** 3.25
- **Total sulphur:** 79 mg/L.
- **Residual sugar:** 0.8 g/L
- **Yield:** ca. 80hl/ha

[> Blå Gæs can be bought here](#)