



Gåsefod White Wine

A truly magnificent white wine made from the grapes of some of Denmark's oldest Solaris vines, planted in 2006.

The deeper layers of limestone in the vineyard's terroir give a fresh mineral character to the wine.

Characterized by beautiful fruitiness and a perfect balance between residual sweetness and acidity.

A selected percentage of the wine is barrel aged. Notes of herbs, elderflower, grass and gooseberry.

Serving

The perfect match for dishes with sweetness and acidity – therefore it pairs well with Asian cooking, cheese with both acidity and fat, and fish dishes with a creamy sauce like a beurre blanc.

A great match for desserts too!

The Vineyard

Our now 17 year old Solaris vines, grow on a south-west facing slope of our field, that according to the old planting plans, is called "The Great Highmount" 18 meters 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.

In 2020 we expanded this field to include 770 new Solaris vines.

Harvest

Harvest is always done with great care by hand. Solaris ripens early in the almost Mediterranean microclimate at our vineyard on Fejø.

Some years we can already harvest our grapes at the end of September, but on an average cool Nordic summer, the harvest is around the beginning of October.

Our sweet, perfectly matured grapes have every single year since 2018, reached over 100 Öschle!

Method

After harvest we gently press the grapes. We allow a few hours of maceration in the press, where the grapes can begin a pre-fermentation.

We then press the juice with the utmost care, slowly and carefully.

The juice is pumped into barrels and steel-tanks. We work with spontaneous fermentation and keep a watchful eye on the development of natural yeasts in the juice.

Some of the juice can be guided in the direction we want, by adding a specific yeast strain.

Throughout the fermentation we keep a close eye on the development of the wine and taste every tank and barrel 1-2 times a day, to ensure a perfect fermentation that results in our beautiful and fruity Gåsefod wine.

This observation continues until we decide to stop the fermentation in some of the barrels, to ensure a natural residual sweetness in the final wine. This residual sweetness characterizes our Gåsefod wine, with its high concentration of natural fruity sweetness and acidity in perfect balance.

The finished wine has a slight buttery mouth feeling, which is a result of the oils that are drawn out in the wine from the oak barrels.

Bottling

Gåsefod is clarified and fined with white clay, and a protein called isinglass which is found in the swim bladder of sturgeon fish.

After this clarification the wine is filtered and tapped directly to bottles. This clearing and filtration process brings the fruity floral tastes of the wine to the foreground – exactly as we think it should be.

Gåsefod White Wine Values

- **Alcohol:** 13,19 % vol.
- **Acidity measured in tartaric acid :** 6,9 g/L
- **pH.:** 3.19
- **Total sulphur:** 37 mg/L.
- **Residual sugar:** 17,5 g/l
- **Yield:** 60hl/ha

[> Gåsefod White Wine can be bought here](#)