



## *Vingesus White Wine*

Vingesus is an elegant and dry nordic wine, fruity and with fine acidity.

Our vision for Vingesus is to create a dry yet well-rounded and fresh wine, that matches perfectly to the classic white-wine dishes like fish, light meats and green salad.

Vingesus is like our other wines, made by allowing natural processes to take place and allowing them to take their time.

We keep a close and watchful eye on the development process of the wine, with gently support along the way, without interfering too much.

We like to let nature do the work.

### **The Vineyard**

We spend many, MANY hours in the vineyard, great wine is made in the field! The vineyard is organically certified, and our free range geese keep the grass around our vines short, while also adding important micro-organisms to the soil.

We are working towards regenerative farming, and work to improve our already fertile clay soil.

We do this by adding organic material in the form of local straw. This holds moisture, improves structure, and regenerates humus in the soil, as well supporting the soil food web, and it's micro and macro-organisms.

We prune, bind, thin shoots, leaves and even grape bunches. This is all hand work that ensures a high quality, low yield harvest with healthy, well-ripened and super sweet grapes.

The key to the quality of our grapes is the open and healthy canopy, with dark green leaves that are well nourished by the plants deep roots that reach down into a living soil. Our vines are the perfect solar collectors, creating sugars, as well as delicate tastes and aromas in our grapes.

### **Harvest**

Our organically grown grapes ripen to perfection in the extraordinarily mild, almost Mediterranean climate on our vineyard, on the southwestern slope of Fejø's highest point.

Harvest is done carefully by hand. Solaris ripens early at our vineyard on Fejø – some years we can even harvest them in late September.

On an average cool Nordic summer, the harvest can also be at the beginning of October. Sauvignier Gris ripens later, at the end of October and possibly even the start of November.

At harvest we measure our grapes ripeness by tasting them all the time, and by measuring both sugar and pH values in the freshly pressed juice.

Our grapes ripeness is due to our location in the very South of Denmark, and on an island higher than the national average. Our German oenologist Jens Heinemeyer calls Hideaway's microclimate the "Nordic Carribean"!

## Method

Solaris and Sauvignier Gris grapes are harvested and pressed separately, taking into account their differing needs for ripeness and harvest time.

The grapes are carefully crushed, and Sauvignier Gris grapes have their stems removed. They are carefully pressed before the beautiful light pink juice is pumped to our tanks. The wine hopefully will start spontaneous fermentation here – we keep a close eye on the process by measuring sugar and acidity, and most importantly – by tasting the wine every day.

After this first alcohol fermentation we pump the wine gently to oak barrels, where it matures "sur lie" with regular bâtonnage to optimize the maturing process and the development of flavours and aromas, where the alcohol also can be integrated into the taste profile.

We allow the wine to naturally ferment with almost no residual sugar left in the wine.

Despite this the wine is smooth and pleasant with a slight buttery feel, since the natural oils in our barrels are drawn out under the maturation process.

## Bottling

The wine is clarified with white clay (bentonite) before it is filtered and tapped directly to bottles.

The reason we clear and filter our wine is that it allows the fruity tastes and aromas to really shine through – just as we like it.

Our vision for the wine is elegant and light, but at the same time fruity and round.

## Vingesus White Wine Values

- **Alcohol:** 11,3 % vol.
- **Acidity:** 5,2 g/L
- **PH:** 3,35
- **Total sulphur:** 37 mg/L.
- **Residual sugar:** 5.5 g/L
- **Yield:** 32hl/ha

[> Vingesus hvidvin kan købes her](#)