

# Weingut Brennfleck

FRANKEN, GERMANY • HUGO BRENNFLECK, WINEMAKER



## Anna-Lena Silvaner Kabinett

100% Silvaner

- 100% Hand Harvested
- Cool fermentation in stainless steel
- Sulzfeld Region
- Limestone soil
- Always the best Silvaner of the estate is chosen, very ripe grapes
  - Hugo and Susanne's oldest daughter, Anna-Lena was the inspiration for this Silvaner
  - The wine reflects a natural vitality and freshness, character traits of their daughter

This is a wine you cannot refuse; beautiful, elegant, juicy, clean fruit of apple and citrus that seems soft and delicate yet surprises you with a full mouth of flavor that has a substantial lengthy finish. The acidity is only complimented with the soft sweetness.

The wine is bottled in the traditional "Bocksbeutel".

AB +758673

43% of the Franken wines are bottled in a *Bocksbeutel*. The bottle is shaped with a round, flat body and a short neck. It holds 750ml of wine. For over 250 years, the Bocksbeutel has been used to bottle top quality wines from Franken. Since 1989, the bottle has been patented at the EU and is only allowed to be used for Franken wines.



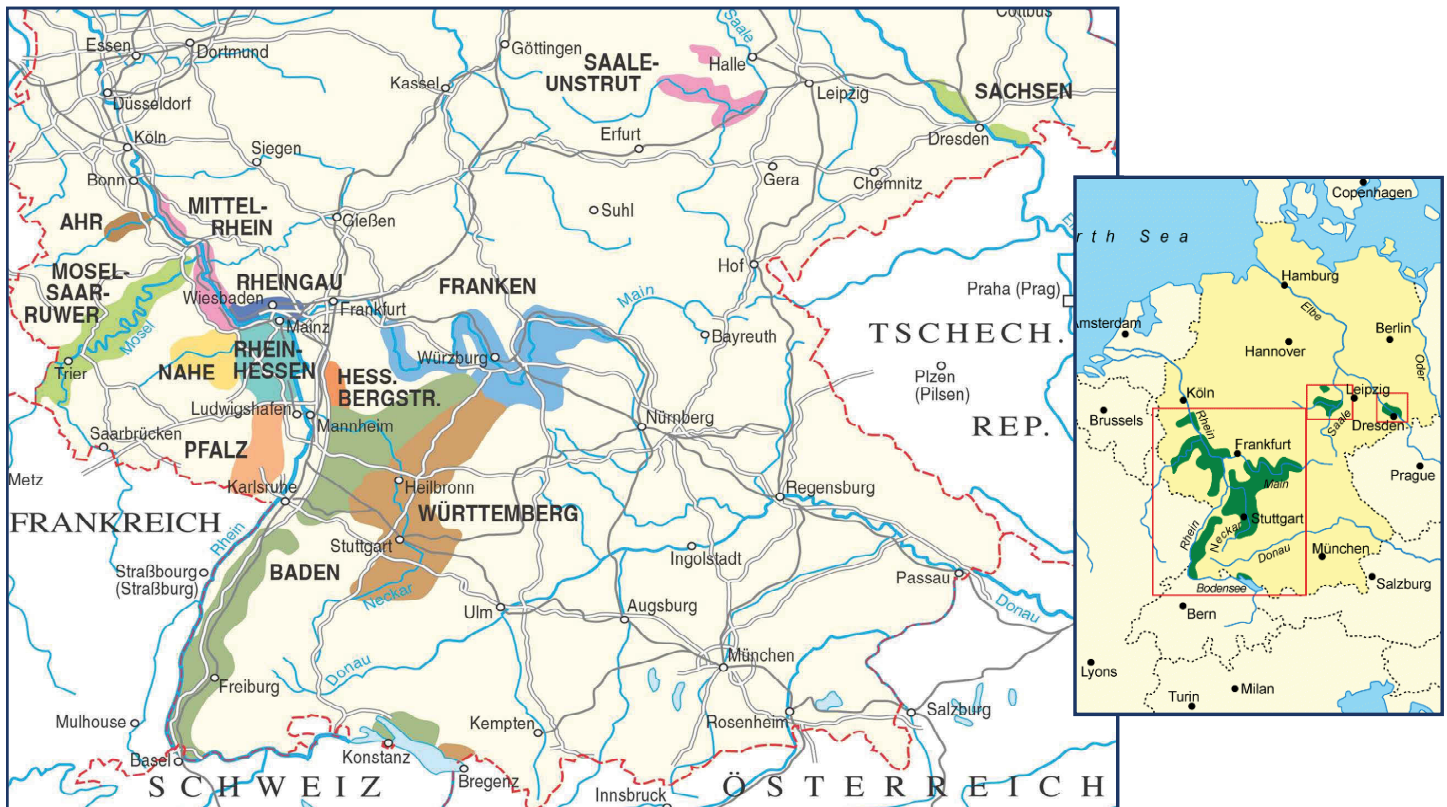
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## VINEYARD NOTES

- The winery began in 1591
- Since 1998, Hugo and Susanne Brennfleck have been running the family estate
- Hugo is the 13th generation
- They currently manage 22 hectares located in Sulzfeld, Rödelsee, Escherndorf & Iphofen
- Wines from Franken are called "Franconian"
- The vineyard area of Franken is 6051 hectares and is divided into three areas in 23 regional sites and 216 individual layers
- The climate of Franken is dry, hot summers and cold winters



## CONTACT

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