



This is an exciting new estate, which has been rheinhessen established with the vineyards and assistance of Friedrich Baumann, who has now retired. **Dr. Karl Heyden** founded the estate in 1999 with his wife, Anita and their two sons, Frank and Harry. Frank has completed his studies at the famous Geisenheim viticulture institute, and has already convinced the German critics. This young talented generation is already crafting great wines from these highly rated vineyards. Sadly, Dr. Karl Heyden died in 2005.

SILVANER is an ancient variety that is the third most widely planted white grape in Germany. Unless yields are controlled, it can produce rather neutral wine. However, Silvaner is one of the varieties that can be used in Alsace Gran Cru, is the signature variety for the wines of Franken, and can make extraordinary terroir-driven wines in other parts of Germany.



Oppenheim



Dr. Heyden



100% Silvaner



ACIDITY

ALCOHOL: 12.8% RES. SUGARS: 6.0 G/L ACIDITY: 4.4 G/L



Lemongrass and herb notes lend a zesty herbaceousness to this medium-bodied Silvaner. It's dry on the palate, with tart but concentrated white peach and grapefruit flavors accented by a chalky minerality.



Food Pairing: A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.









Loam soils containing plentiful limestone.



UPC: 8 36957 00365 4 12pk / 750ml

HEYDEN

Silvaner