2016 Weißer Burgunder EXKLUSIV dry

From fully ripe grapes.

24 hours of maceration, then a very gentle pressing.
The wine was allowed to ferment spontaneously to preserve the fruitiness of the Pinot Blanc variety. The fermenting must took its time. After all, all strong characters need a little time to develop.

This Pinot Blanc is full-bodied with nutty notes. Its outstanding creaminess underlines the wine's liveliness which originates from its natural sweetness and the limestone soil in the vineyard.

SOIL
20% loess loam and 80% limestone

SITE
Frankweiler Kalkgrube

HARVEST
Mid October only healthy grapes were selected and picked.

YIELD
55 hl/ha

WINEMAKING
After gentle pressing of the grapes the fresh must was slightly clarified. The spontaneous fermentation into alcohol took place in stainless steel tanks, where the wine was left on the lees until the bottling.

STORAGE POTENTIAL
8-10 years

PAIRINGS
A perfect partner to white meat with cream sauces and cheese variations.

SERVE AT
Ca. 8-10 °C

Alcohol 13.0%
Residual sugar 6.5 g/l
Acidity 6.0 g/l

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