2018 Grauer Burgunder Kabinett dry

Earthy, voluminous, but still crispy. This wine's creaminess and alcohol content make it seem weighty, which is totally ok for a Pinot Gris. That is actually what people love this variety for.

At the same time, however, this wine has preserved, from the gentle processing and fermentation, some natural carbon dioxide which makes it delicate and flattering.

SOIL
70% loam and 30% limestone

SITE
Frankweiler Königsgarten

HARVEST
In the beginning of October only healthy grapes were selected and picked.

YIELD
75 hl/ha

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

STORAGE POTENTIAL
1-5 years

PAIRINGS
Enjoy this wine alfresco paired with light summer cuisine, or with flash-fried meat or aromatic fish dishes.

SERVE AT
Ca. 8-10 °C

Alcohol	13.0%
Residual sugar	5.4 g/l
Acidity	6.9 g/l

T&H Weinhandels GmbH Am Stahlbühl 76833 Frankweiler Germany
Tel. +49 6345 94 966 95 Fax +49 6345 5202 Email info@tina-pfaffmann.de website www.tina-pfaffmann.de