VDP.ERSTE LAGE

2021 Arzheimer Klingenwingert Weißer Burgunder trocken

No. 325

Eastern slope of the Kleine Kalmit sloping down to Landau. Klingenwingert is a classic east-facing slope with plenty of morning sun and early warmth. The soil is a deep loess loam soil with a very high active lime content and good water storage capacity. An optimal Burgundy site. It supports the fullness and smoothness while retaining elegance and minerality.

WINE Lots of herbal spice, salty - mineral trait and elegance. Straight, focused and yet incredibly juicy. Fresh white fruit, such as pear, white currant. Slightly smoky with a lot of pressure on the palate.

After selective manual harvesting, the grapes are sorted again at the winery and processed very gently to obtain the best possible finesse, freshness and tension. The grapes are only lightly crushed. The grapes are pressed without maceration, lightly pre-clarified and fermented with natural yeasts. Matured in wooden barrels.

STORABILITY 8-10 years

 ${\tt FOOD}$ ${\tt Veal,}$ grilled carée of Iberico pork, fish roasted on the RECOMMENDATION skin and strongly seasoned

DRINKING 10 °C TEMPERATURE

VINIFICATION

ANALYSIS Alc 13,0 %vol, Acidity 7,0 g/1, Residual Sugar 0,8 g/1





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