

VDP.GUTSWEIN

2019 Spätburgunder trocken

No. 20

Pinot Noir is a particularly old grape variety (most likely created more than 2000 years ago as a selection from wild vines). In the last 25 years, the area under vines in Germany has more than doubled as a result of the increased focus on red wine. Blauer Spätburgunder - Pinot Noir - is considered the most demanding red wine variety in Germany. The grapes for our estate wine come from pre-selection of high-quality classified sites and grow on strong, clayey soils with a sandy layer.



WINE Cherry fruit with a hint of cassis, great spice, juicy, wonderful drinking flow, subtle use of wood, slightly smoky, a great Pinot for all occasions, can also be served slightly chilled

VINIFICATION After the harvest, the grapes are sorted and destemmed again at the winery. The mash is gently filled into the fermentation tanks without any pumping. After fermentation, the mash is placed in the press by hand and carefully pressed at low pressure. Subsequent storage in older barrique barrels until unfiltered bottling.

STORABILITY 3 years

FOOD RECOMMENDATION grilled meat, veal, Italian cuisine

ANALYSIS Alc 13,0 %vol, Acidity 6,4 g/l, Residual Sugar 0,6 g/l



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