



**2019 WEISSER BURGUNDER dry**  
**VDP.Gutswein Bio/Organic**

**Soil:** Loess Loam

**Vinification:** 24 hours skin contact  
Sedimentation  
Fermented in stainless steel tanks

**Analysis:** Alcohol 13 %  
Acidity 6,6 g/l  
Residual sugar: 0,6 g/l

**Character:** Elegant pinot blanc with a smell of green apple, herbs and lemon balm. On the palate it has almost smoky notes. The wine has a smooth acidity and pale yellow reflexes. Through the dryness of the wine it is a perfect match with lighter dishes like fish and white meat.