



2019 GRAUER BURGUNDER dry
VDP.Gutswein
Bio/Organic

Soil: Loess loam

Vinification: 24 hours skin contact
Sedimentation
Fermented in Stainless steel

Analysis:

Alcohol	13 %
Acidity	6,4 g/l
Residual sugar	0,6 g/l

Colour: This Grauburgunder nourishes its remarkable colour during a long skin contact for 24 hours from its grey-brown berry skin, which is typical for this variety. The subtle rosé colour is another proof for our conscious working and the perfect ripeness of this outstanding vintage 2019.

Character: Typical Pinot nose, spicy, smoky and nutty and typical for us with a unique freshness and elegance based on the gentle acidity-structure and minerality. You can also find these notes in the mouth, together with its elegant style, created by the soil. Matches perfect with fish, white meat and Mediterranean cuisine.