



**2019**  
**WEISSER BURGUNDER**  
**vom Muschelkalk Siebeldingen**  
dry Bio/Organic

Alcohol 13,5 %Vol. Acidity 6,6 g/l Residual Sugar 0,7 g/l

**Vinyard side**

This wine only comes from vineyard sides that are classified as VDP.GROSSE LAGE. While the most sides along the Haartrand (Part between Pfälzer Wald and Rheinriff) are east facing, there are also south facing sides. This so called "Summerside of Siebeldingen" has the name "Im Sonnenschein". The side is 160 up to 225 m over NN and has 5 to 20 % gradient. Our part is south-southwest facing and east of "Deutsche Weinstraße".

**Soil**

Through the elevations of the Rhine Rift around Siebeldingen geologically really old types of soil came to the top. That's why the structure of soils is really different. Our vineyard side "Im Sonnenschein" has limestone, which developed 220 Million years ago. The chinks are maritime sediments with fossilized slugs and shells. Limestone is the best soil for long lasting, great wines!

**Wine growing**

Since 2006 the vineyards are farmed bio-dynamically. Through that we don't only create complex mutual reactions in the ecosystem vineyard, but also create complex wines and support a better sustainability in our distinctive wine growing region.

**Vinification**

After selective hand harvesting of the grapes, they are destemmed and rest on the berry skin for 24 hours. Clarification happens through sedimentation. Afterwards we ferment the juice in stainless steel tanks. After 6 months rest on the yeast the wine is taken from it and bottled in April 2020.

**Wine**

Typical for a wine from this vineyard side are smoky, spicy notes, created from the limestone. The vintage related balance between minerality and perfectly ripe grapes is expressed in a salty, mineralic type, which makes the wine really long lasting. The fully ripe completely healthy grapes together with our careful wine production and fermentation in stainless steel create this typical type of wine. The tension between ripeness, power, fruit, depth and mineralic acidity makes this wine so special. The wine has a high aging potential – like all Rebholz wines.