

weingut  
ÖKONOMIERAT REBHOLZ

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**2020 GRAUER BURGUNDER dry**  
**VDP.Gutswein**  
**Bio/Organic**

**Soil:** Loess loam

**Vinification:** 24 hours skin contact  
Sedimentation  
Fermented in Stainless steel

**Analysis:**

Alcohol	13,5 %
Acidity	6,6 g/l
Residual sugar	0,3 g/l

**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.