



<u>type:</u>	<b>Weisser Burgunder QbA trocken Hahnen</b>
<u>growing region:</u>	Pfalz
<u>single vineyard:</u>	Weisenheimer Hahnen
<u>soil profile:</u>	loess and clay soil with a high limestone-part
<u>yield:</u>	2200l/ha
<u>alcoholic level:</u>	13,62% Vol.
<u>residual sugar:</u>	1,2g/l
<u>acidity:</u>	5,9g/l
<u>vinification:</u>	selected grapes manual harvest directly manufactured fermentation in 500l wooden casks
<u>winedescription:</u>	Aroma of stimulating pear- and appleskin-notes, ripe yellow plums and touch of grapefruit. Sensible but very good integrated wood, much glaze and an attractive acidity prepare a long-lasting impressive finish. A wine with great potential.
<u>drink temperature:</u>	12° C
<u>food recommendation:</u>	roast beef, discreet smoked fish-fillet old Parmesan with truffle-oil
<u>awards:</u>	1st place AWC Vienna 2013 Trophy winner