



## Fact sheet

### Frühburgunder LÖSS-LEHM trocken

**vintage:** 2020

**variety:** Frühburgunder

**klassifikation:** estate wine

**origin:** Vineyards in Rhodt partly with loess-soil, sandstone and clay

**processing:** classic maceration, spontaneous fermentation, pump over, further maturation in used oak barrels for 12 months

**foodmatching:** Barbeque Wine, Italian dishes with pasta or risotto

**recommended temperatur:** 16 – 18 °C

**analyse:** Sugar 1,2 g/l ; Acidity 5,0 g/l ; 14 % Alcohol

**wine description:** pronounced aroma of cassis, vegetative spice (lovage), discreet woody structure on the palate, juicy style

**STEFAN MEYER** 