



fact sheet

Grauer Burgunder LÖSS-LEHM trocken

vintage: 2022

variety: Grauer Burgunder (Pinot Gris)

classification: organic estate wine

origin: vineyards in Rhodt characterized by loess

processing: partly spontaneously fermented in oak and stainless steel

foodmatching: Starters and light fish dishes

recommended temperatur: 12°C

analyse: 5,5 g/l Sugar:5,8 g/l Acidity, 12,5 % Alcohol

wine description: Wine with cool mineral scents and hints of nut. In the mouth taut and clear with an engaging and direct fruit. Powerful body thus appears compact and very juicy.

STEFAN MEYER 