

<u>type:</u>

Dornfelder QbA halbtrocken

growing region:

soil profile:

alcoholic level: residual sugar: acidity:

<u>vinification:</u>

winedescription:

Pfalz Weisenheimer

sandy loess

13,02% Vol. 15,7 g/l 5,2 g/l

1 week must fermentation matured in big wooden casks

A deep-red red wine. In the nose an intensive flavor of cherries and dark berries. Because of the pleasant sweetness and its very tender tannins the Dornfelder appears very soft and round.

<u>drink temperature:</u>

18° C

food recommendation: roast beef, roast, pastry, pizza