



<u>type:</u>	Grauer Burgunder QbA trocken Altenberg
<u>vintage:</u>	2015
<u>growing region:</u>	Pfalz
<u>single vineyard:</u>	Weisenheimer Altenberg
<u>soil profile:</u>	loess and clay soil with a high limestone-part
<u>yield:</u>	3100l/ha
<u>alcoholic level:</u>	13,74% Vol.
<u>residual sugar:</u>	2,1g/l
<u>acidity:</u>	6,8g/l
<u>vinification:</u>	selected grapes manual harvest directly manufactured fermentation in 500l wooden casks
<u>winedescription:</u>	A typical for variety aroma of stewed pear, pistachionut and pineapple That follows a accented spicy, but also a very melty burgundy-experience. Woody notes together with a cocktail of sub- tropical fruits are long to be tasted in a stylish finish.
<u>drink temperature:</u>	12° C
<u>food recommendation:</u>	roast beef, discreet smoked fish-fillet old Parmesan with truffle-oil
<u>awards:</u>	3rd place AWC Vienna