



<u>type:</u>	<b>Spätburgunder trocken Halde</b>
<u>growing region:</u>	Pfalz
<u>single vineyard:</u>	Weisenheimer Halde
<u>soil profile:</u>	sandiger Kalkstein
<u>yield:</u>	3500l/ha
<u>alcoholic level:</u>	13,17 % Vol.
<u>residual sugar:</u>	0,4 g/l
<u>acidity:</u>	6,4 g/l
<u>vinification:</u>	selected grapes manual harvest three weeks must fermentation 12 months matured in big wooden casks 5% maturing in barrique in new wood
<u>winedescription:</u>	A bouquet of black current, wild berries, cherries and descreet olive. On the palate the Pinot presents itsself as very impressive, elegant, smooth and complex. A classical Burgundy with a long finish. A wine with future!
<u>drink temperature:</u>	18°C
<u>food recommendation:</u>	roasted canard-chest, Coq au vin, game-ragout