



<u>type:</u>	Spätburgunder blanc de noir QbA feinherb
<u>growing region:</u>	Pfalz
<u>soil profile:</u>	limestone
<u>alcoholic level:</u>	12,21 % Vol.
<u>residual sugar:</u>	11,2 g/l
<u>acidity:</u>	7,6 g/l
<u>vinification:</u>	selected grapes graduated manual harvest directly manufactured, only the juice without press pressure is used cooled fermentation in high-grade steel tanks
<u>winedescription:</u>	A white wine from the red Spätburgunder-grape. Very juicy and because of its own residual sugar very fruity and fresh. Aroma of cassis, strawberries and raspberries with slender elderflowers.
<u>drink temperature:</u>	10 - 12 °C
<u>food recommendation:</u>	a fine terrace-wine mediterranean vegetables, seafood, prawns on green and white asparagus with oyster-sauce