



<u>type:</u>	<b>Weißer Burgunder QbA trocken</b>
<u>growing region:</u>	Pfalz
<u>soil profile:</u>	loess and clay soil with a high limestone-part
<u>alcoholic level:</u>	12,90% Vol.
<u>residual sugar:</u>	4,7 g/l
<u>acidity:</u>	5,6 g/l
<u>vinification:</u>	selected grapes manual harvest directly manufactured 96% cooled fermentation in high-grade steel tank 4% fermentation in Barrique
<u>winedescription:</u>	A clear and fresh burgundy-type with bouquet of pear, Cox Orange, Grapefruit and a bit white almond. On the palate you can find much juice and power which goes into a charming melting final with a long finish.
<u>drink temperature:</u>	10° -12°C
<u>food recommendation:</u>	boletusrisotto, mussels, fish-fillet in potato-olive-sauce salmon-mousse with green asparagus