

»premium«



GRAPE VARIETY Weissburgunder Reserve

VINTAGE 2018

TASTE Dry

QUALITY Quality wine / Baden

COLOUR

Sandy beige with golden reflections

FLAVOUR

Fresh and fruity with a light citrus aroma.

TASTE

Juicy on the palate with notes of Mirabelle plum and ripe apples. Well balanced acidity.

SOIL

South-west hillside.

Limestone-marl soil with loess layer

VINIFICATION

Hand picking. 8-hour maceration time.

Cool fermentation at 16°C

THIS WINE

goes well with game fish or with a light ragout.

Drinking temperature 8°C

ANALYSIS

Alcohol 13,0 %vol.

Total acid 5,6 g/l

Residual sugar 2,2 g/l

Contains sulphites

Storage potential

3-4 Years

PACKING

750 ml/Burgundy bottle – 1220 g

Box: 6 x 750 ml / Euro palett: 105 Boxes

Dimensions: 266 x 177 x 300 mm

Ean-code 4015325501114

A.P.-Nr.: 0100918