



2020 HEERWEG SPÄTBURGUNDER

Stuart Pigott (James Suckling): This Rheinhessen pinot noir has a striking nose of candied orange and baking spices with hints of herbal liqueur and savory. At one ripe and quite fleshy, but well-structured with a core of fine tannins that drive and focus the long chalky, yet fresh and elegant finish. From biodynamically grown grapes. 100% whole cluster, wild fermented, then 18 months in small oak. Unfiltered and unfined.

COUNTRY/ REGION/ VINEYARD/ METERS A.S.:

Deutschland/ Rheinhessen/ Ingelheimer
Sonnenhang, Heerweg/ 170 m üNN

VARIETY: Spätburgunder (Pinot noir)

VINTAGE: 2020

SOIL: Weathered limestone with rich layer of top soil

TASTE: bone dry, 0,1 g/L residual sugar

VINEYARD WORK:

Biodynamic work. compost tee, regenerative approach

VINIFICATION:

Spontaneous fermentation with 100% whole cluster,
ripening in small barrels (228L) for 18 months.

No finings, no additions, no filtration, 100% nature