

# Harteneck

WEIN / INSPIRATION

## 2020 Gutedel trocken

### Terroir

fertile loess soil with clay content

### Grape Variety

Gutedel (Chasselas)

### Harvest amount

80 hl/ha

### Harvest

Harvested on September 14th/15th, 2020, selective hand-picking with berry sorting, if possible on fruit days according to the lunar calendar

### Vinification

Spontaneously fermented, malolactic fermentation, about 6 months on the full yeast, no fining, vegan



### wine description

Noble - harmonious - lively! Fresh notes of pear, apple and quince. Fruity and mineral on the palate with a full-bodied, lively body and beautifully integrated acidity. An exceptional Gutedel with a great length - simply good and noble!

### Recommendation:

Refreshing and light wine, ideal for enjoying a glass or two in good company. Nice with mixed salads, herb cream cheese or trout with parsley potatoes.

### Serve

8-10°C

### Certifications control

body DE-ÖKO-039

Member and certified by DEMETER e.V. This wine is suitable for vegans.

### Analysis values and labeling

Alcohol: 11.5% vol

Acid: 4.9 g/l

Residual sugar: 3.0 g/l

Art. No. 003

Content: 0.75 l

## WEINGUT THOMAS HARTENECK

Mitglied bei und zertifiziert durch DEMETER e.V

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