

# Harteneck

WEIN / INSPIRATION

## 2021 Weißburgunder trocken

soil/terroir

fertile loess soil with clay content

### Grape Variety

Weißburgunder

### Harvest amount

80 hl/ha

Harvest

Gentle hand-picking with berry sorting at cool temperatures, if possible on fruit days according to the lunar calendar

Vinification

spontaneously fermented, malolactic fermentation, no fining, vegan



### Wine Description

Mineral, fruity, herbal! Fresh light yellow reflections in the colour, fine notes of pineapple, quince, pear and orange zest on the nose. Silky light and yet full-bodied and round. Subtle, well-integrated acidity. Nice long finish with hints of caramel. A wine to just drink and philosophize about.

### Pairing Recommendation

For an aperitif, with light fish dishes and risotto, young and medium-aged mountain cheese.

### Serving Temperature

8 – 10 °C

### Certifications

Control point DE-ÖKO-039

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

### Analysis values and labeling

Alcohol: 13% vol

Acid: 5.1 g/l

Residual sugar: 2.1 g/l

Article no. 110

Content: 0.75 l

## WEINGUT THOMAS HARTENECK

Mitglied bei und zertifiziert durch DEMETER e.V

Brezelstr. 15 D-79418 Schliengen/Baden Tel. 07635/8837 Fax. 07635/823755  
info@weingut-harteneck.de [www.weingut-harteneck.de](http://www.weingut-harteneck.de)