



2021 INGELHEIM WEISSBURGUNDER

Stuart Pigott (James Suckling): Complex nose of orange and lemon peel, plus fresh wild herbs and a touch of flint. Quite some weight for 12.5% alcohol with compact fine tannins and stacks of chalky minerality that accentuates the freshness at the long, very clean finish. Wild fermentation, then maturation in large oak casks and stainless steel. From biodynamically grown grapes. Unfiltered.

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

Deutschland/ Rheinhessen/ Ingelheimer
Schlossberg u. Haun/ 160 m üNN

VARIETY: Weissburgunder (Pinot blanc)

VINTAGE: 2021

SOIL: Clay and weathered limestone

TASTE: absolutely dry, 1,9 g/L residual sugar

VINEYARD WORK:

Biodynamic work. compost tee, regenerative approach

VINIFICATION:

maceration time, spontaneous fermentation and ripening in traditional barrels and stainless steel, on the lees until bottling. No other processing
No finings, no additions, no filtration, 100% nature