



Weissburgunder Pinot Blanc dry « Gau Odernheimer »



Vintage: 2014

Country: Germany

Growing Area: RHEINHESSEN

Estate: Becker Landgraf



Soil: limestone clay, shell limestone



Grape variety: 100% Pinot Blanc

Type of Wine: Still white Wine



Quality classification: QbA - Qualitätswein



Tasting notes: dry

Serve at: 10 – 12°C
50 - 54°F



Description: *Our Village wines are sourced from the best vineyards around Petersberg in Gau-Odernheim. The ripe grapes are hand-picked, usually in several stages, and are kept as pure as they grow. Here, even the white wines are allowed to mature in wooden barrels. The wines are complex, dense and elegant, strongly characterized by the soil and their origins.*

Medium yellow, already in the nose with spicy, ripe Kernobsfrucht and fresh, fine minerality. On the palate with attractive fruit of peach, apricot and citrus fruit, juicy, generous and chased by the animated, ripe acidity with fine, mineral-dense spice. Impressive in this class, the complexity and creaminess, the substance with which already comes up the wine.

Alcohol: 12.5% vol.

Acidity: 5.9 g/l

Res. Sugar: 1.5 g/l

Volume: 750 ml