



2019 EICHBERG Pinot Gris GG57-19

Tasting Notes

The EICHBERG is an earthy, edgy Pinot Gris that reflects the minerality and independence of the black volcanic ash soil. Due to the pressing with the stems, it also receives tannins and a very long reverberation, as well as ripening potential. The wines of the vintage 2019 are beautifully balanced, where freshness and strength get together and some invigorating acidity is still kept. Because of the long storage on the lees and the filling without filtration, it takes some time to ripen on the bottle to develop its full aroma.

Vineyard, Soil

Originally the Eichberg (engl. oak-mountain) was indeed populated with oak trees. The first vines were planted there in 1820. The Eichberg is exposed from south-east to south-west, with steep slopes up to 50% gradient. The soil consists of weathered volcanic rock and volcanic ash, with a small deposit of loess on the surface. Our vineyards are mainly faced to south-east. This guarantees that the morning sun dries the grapes very early and supports the healthiness of the berries. And the vines are protected from the hot midday sun and prevent an ideal proportion of acidity.

Style

Dry

Varietal / Clone

100% Grauburgunder (Pinot Gris) High quality, small berry clones.

Winemaking

100% selective hand picking. Pressing with high tannin release. Fermented quickly and stormy without filtration or sedimentation at moderate temperatures with natural yeasts in big oak barrels (1,200 liters). This was followed by the Malo also in the barrels, made of Kaiserstühler oak trees and a storage on the whole lees over 30 months in the barrel + 6 months in the stainless steel tank.
Filling without filtration.

Analytical Details

Residual sugar 0,1 g/l | Total acidity 6,7 g/l | Alcohol level 13,5 vol%

Food pairings

Phaesant with morels, black salsify and risotto.
Pasta fresca with white truffles and olive oil.

Aging potential

→ 20 years

Serving suggestions

Serve at 12°C in a burgundy glass.
At young age this wine should be vented by decanting or opening 3-4 hours prior to serving.