

WEINGUT

# MEYER - NÄKEL

2018 SONNENBERG Spätburgunder VDP.GROSSE LAGE

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## GROSSES GEWÄCHS

VDP.GROSSE LAGE distinguishes the highest quality German vineyards. This is where the best wines ripen with a complex taste, expressive character from the vineyard and a special aging potential. The VDP regional associations are very careful with the locations determined and precisely delimited. Dry wines from VDP.GROSSE LAGE are called VDP.GROSSES GEWÄCHS

## THE VINEYARD

The name Sonnenberg speaks for itself. 95% are steep slopes, which ideally lean towards the south of the sun and offer the best conditions for the Pinot Noir.

Due to its southern orientation and favorable slope, the Sonnenberg in Bad Neuenahr, located at 100-150 m above sea level, is one of the preferred locations that benefit from a high level of solar radiation and a favorable microclimate. The soil is a skeletal conglomerate of greywacke to greywacke slate mixed with it Loam proportions through hanging loam to loess and loess loam.

One almost 5 meters high demolition edge in the lower area of the layer clearly shows the type of soil.

Scientific studies have shown this to be the warmest place in the entire Ahr valley. The predominant grape variety Pinot Noir results in massive, voluminous wines that retain a fruity and elegant character thanks to the stone content of the soil.

## VINIFIKATION

Old vines, careful vineyard work, consistent yield reduction and careful hand-picking. Harvest the fully ripe, multiple selected grapes from one Yield of approx. 30 hl / ha, gentle processing, matured in barriques at one Storage time of approx. 16 months (70% new wood) followed by 6 months Bottle storage.

## THE WINE

Complex bouquet, which consists of blackberries, black currants, Morello cherries and chocolate aromas with a hint of liquorice.

Multi-layered, long finish with fine, harmoniously integrated tannins.

## ANALYSE:

Alcohol: 13,5 % vol.

Residual Sugar: 0,3 g/l

Acidity: 5,4 g/l

