

HOFMANN



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Weingut Willems-Willems

2019 Weißer Burgunder trocken

vintage:	2019
grape variety:	Weißer Burgunder
taste.:	trocken
producer region:	Mosel (Saar)
alcohol:	11,5 % vol.
acidity:	6,2 g/l
residual Sugar:	3,4 g/l



This Weißer Burgunder grows on warm, southwest-facing vineyard slopes where the gray slate soils store the sunshine by day and distribute it back to the vines by night. As a result, the fruit can stay longer on the vine, encouraging supple, juicy wines with intense aromas of melon and banana. The unmistakable Saar acidity provides a final polish and clarity that inspired the diamond on the label.