



2021

Pinot Blanc

“Becker Family”

Deutscher Qualitätswein trocken

The vineyard:

Grown on rare limestone soil with heavy topsoil of loam and clay. The vines are 21 to 45 years old and do grow low yields around 45 to 65 hl per hectare. It is a curious fact that most of the wines are located on today's French side of the border but we are still allowed to produce German wine there as the family owns the vineyards for many generations already.

Vinification:

The grapes were carefully selected by hand, destemmed and gently pressed. The controlled fermentation and the further vinification takes place in stainless steel tanks. After four - five months of fine yeast storage and gentle filtration, the bottling took place.

Actual alcohol:.....	12,5 % Vol.
Acidity:.....	7,4 g/l
Residual sugar:.....	3,90 g/l
Drinking temperature:.....	8-10 °Celsius