



Meyer-Näkel

„Spätburgunder“

Vintage	2017						
Variety	Pinot Noir / Spätburgunder						
Wine growing region	Ahr						
Quality	QbA						
Taste	dry						
Soil	slate and greywacke decomposition stone						
Vinification	<ul style="list-style-type: none">- hand picking of the grapes- gentle treatment of the crop- crushed must fermentation- maturing in big old oak barrels- malolactic fermentation						
Character	<p>This wine is a typical traditional Ahr Pinot. In the nose you find a slightly earthy aroma of red berries like blackberry, blueberry and raspberry as well as ripe cherries, strawberries and blackberries with spicy traces of juniper and laurels. A smooth wine with elegant tannin structure and good substance.</p>						
Drink recommendation	At a drink temperature of 15-16°C this wine goes well with poultry, light meat, pasta and mushrooms as well as a spicy companion to grilled stronger spiced fish.						
Analyse	<table><tr><td>Alcohol</td><td>13,5 % vol.</td></tr><tr><td>Residual Sugar</td><td>2,7 g/l</td></tr><tr><td>Acidity</td><td>5,1 g/l</td></tr></table>	Alcohol	13,5 % vol.	Residual Sugar	2,7 g/l	Acidity	5,1 g/l
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