



2019 WEISSER BURGUNDER dry
VDP.Gutswein Bio/Organic

- Soil:** Loess Loam
- Vinification:** 24 hours skin contact
Sedimentation
Fermented in stainless steel tanks
- Analysis:** Alcohol 13 %
Acidity 6,6 g/l
Residual sugar: 0,6 g/l
- Character:** Elegant pinot blanc with a smell of green apple, herbs and lemon balm. On the palate it has almost smoky notes. The wine has a smooth acidity and pale yellow reflexes. Through the dryness of the wine it is a perfect match with lighter dishes like fish and white meat.
- Ratings:** 90/100 points – James Suckling
90/100 points – Robert Parker