



2020 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 6,4 g/l
Residual sugar: 0,3 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