

Tasting notes

Grauburgunder Gutswein is Salwey's flagship. A typical, robust representative of this demanding variety. Especially with Pinot Gris, it is important to pay attention to the right time to read in order to achieve freshness and lightness, in the Salwey style. Thanks to its low residual sugar and tannin structure, Pinot Gris is versatile as a meal companion and is therefore an ideal table wine.

Vineyard, Soil

Blend of different Vineyards, mainly from the loessial soil vineyards of the *Oberrotweiler Käsleberg*.

Style

Dry.

Varietal / Clone

100% Pinot Gris (*Grauburgunder*). German, Alsatian and Alto Adige clones with mall berries.

Winemaking

100% hand-picked. Gentle pressing. Alcoholic fermentation in steel tanks after which the wine lays on its yeasts until it goes through malolactic fermentation as well.

Analytical details

Residual sugar 1,5 g/L / Total acidity 6,2 g/L / Alcohol 12,5 Vol. %

Meal suggestions

Beef stripe with fried potatoes.

Steamed trout with potatoes and brussels sprouts.

Serving suggestions

Serve at 10°C in a white wine glass / allround glas.

Product code

50-18