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**2018 EICHBERG Pinot Gris GG**57-18

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**Tasting Notes**

The EICHBERG is an earthy, edgy Pinot Gris that reflects the minerality and independence of the black volcanic ash soil. The Pinot Gris from 2018 have a slight copper tone, but are still very classy and reductive. Due to the pressing with the stems, it also receives tannins and a very long reverberation, as well as ripening potential. Because of the long storage on the lees and the filling without filtration, it takes some time to ripen on the bottle to develop its full aroma.

**Vineyard, Soil**

Originally the Eichberg (engl. oak-mountain) was indeed populated with oak trees. The first vines were planted there in 1820. The Eichberg is exposed from south-east to south-west, with steep slopes up to 50% gradient. The soil consists of weathered volcanic rock and volcanic ash, with a small deposit of loess on the surface. Our vineyards are mainly faced to south-east. This guarantees that the morning sun dries the grapes very early and supports the healthiness of the berries. And the vines are protected from the hot midday sun and prevent an ideal proportion of acidity.

**Style**

Dry

**Varietal / Clone**

100% Grauburgunder (Pinot Gris) High quality, small berry clones.

**Winemaking**

100% selective hand picking. Pressing with high tannin release. Fermented quickly and stormy without filtration or sedimentation at moderate temperatures with natural yeasts in big oak barrels (1,200 liters). This was followed by the Malo also in the barrels, made of Kaiserstühler oak trees and a storage on the whole lees over 24 months in the barrel + 6 months in the stainless steel tank.

Filling without filtration.

**Analytical Details**

Residual sugar 1,8 g/l | Total acidity 7,8 g/l | Alcohol level 12,5 vol%

**Food pairings**

Phaasant with morels, black salsify and risotto.

Pasta fresca with white truffles and olive oil.

**Aging potential**

→ 20 years

**Serving suggestions**

Serve at 12°C in a burgundy glass.

At young age this wine should be vented by decanting or opening 3-4 hours prior to serving.