

Tasting notes

Pinot Gris Estate is Salwey's flagship wine. A typical and rustic representative of this demanding variety. One of the most important aspect with Pinot Gris is, to pay attention to the right picking date in order to achieve freshness and lightness - which stands for the typical Salwey style. Thanks to its low residual sugar and noticeable tannin structure Pinot Gris goes very well with a lot of different styles of food and a high variety of dishes. Therefore, it is THE ideal table wine for us.

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 with moderate fermentation temperatures followed by 100% malolactic fermentation in stainless steel tanks. The wine stays on the full lees for another 3 months.

Analytical details

Residual sugar 1,4 g/L / Total acidity 5,7 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

50-20