



2018 Siefersheim Weissburgunder

Wine description

- Clear, yellow-gold colour
- Intense, complex nose, aromas of ripe apples, pears and quinces, balsamic notes in the background, oak, honey and almonds
- Dry, fresh acidity, full-bodied, prominent mineral notes, powerful, well-balanced, very long finish

Special features

- Maturation: traditional medium-sized barrel of German oak
- Selectively hand-picked in late season
- From the best and oldest parcels of vineyards in and around Siefersheim, extremely stony sand, gravel and clay soil, a high level of shell calcium, sub-soil of porphyry rock

Acidity 7,1 g
Residual sugar 0,9 g
Alcohol 13,0 % Vol.