



2022
Pinot Blanc
“Becker Family”
Deutscher Qualitätswein trocken

The vineyard:

Grown on rare limestone soil with heavy topsoil of loam and clay.
The vines are 22 to 46 years old and do grow low yields around 45 to 65 hl per hectare.

It is a curious fact, that most of the wines are located on today's French side of the border but we are still allowed to produce German wine there as the family owns the vineyards for many generations already.

Vinification:

The grapes were hand harvested and destemmed.

Before pressing, the grapes were macerating for 12 to 24 hours days to extract all the flavors and aromas from the grape-skins into the juice.

The juice was fermented in stainless steel tanks and 2400-liter oak-barrels and afterwards let on lees for almost 5 months after fermentation to gain even more flavor and complexity trough the lees-contact.

Actual alcohol:..... 12,5 % Vol.
Acidity:..... 7,9 g/l
Residual sugar:..... 4,6 g/l
Drinking temperature:.....8-10 °Celsius