



2021 *Kalk & Stein*

Grape varieties:

85% Chardonnay, 15% Weißburgunder (Pinot Blanc)

Origin:

Chardonnay originating from cool-climate, limestone terroir in Kallstadt and Weißburgunder from warmer sand stone soil in the village of Ungstein.

Vineyard work:

Buckwheat, radish and clover penetrate the soil and attract useful animals. Horse dung fertilizes the soil naturally. Suckers removed in spring and careful leave removal during summer.

Vinification:

Hand harvested. Native yeast fermented, 16 months on the lees in wooden barrels.  
No fining, no filtration and minimal sulphur prior to bottling.

Character:

Spicy and mineral

Analysis:

Alcohol 12,5 % vol.

RZ: 0,0 g/L

S: 6,9 g/L