

WEINGUT
BISCHEL



2018 APPENHEIM FRÜHBURGUNDER VDP.ORTSWEIN

Vineyard

The grapes come from the Appenheimer Drosselborn vineyard. The vines are rooted there on a slightly warm loess layer with limestone rock underneath. The west-facing slope is very open to the wind, protecting the very early ripening grapes from botrytis and at the same time allowing them to ripen somewhat more slowly. This guarantees a firm tannin structure and a pound of fresh berry flavours in the small-berried grapes.

Vinification

Selective hand harvesting of the grapes. After destemming, the grapes ferment with natural yeasts in open vats. The crushing of the must is done exclusively by hand. After fermentation, the wine is aged for 18 months in French oak barrels and is then bottled unfiltered.

Tasting notes

Stimulating aroma on the nose of fully ripe wild berry fruits, cherries and cassis, plus smoky wood and a little leather. On the palate delicate velvety fruitiness and fine spicy tannin structure. Very long-lasting finish.

Analysis

alcohol: 13.5 % vol; residual sugar: 0.1 g/l; acidity: 5.1 g/l