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WEINGUT
BISCHEL



2024 GRAUER BURGUNDER VDP.GUTSWEIN

Vineyard

The grapes come from old and young vineyards in the Appenheim Daubhaus and the Gau-Algesheim St. Laurenzikapelle. Deep loess and shell limestone characterise the respective soils. Exposure: Medium to steep slopes with southern exposure.

Vinification

Selective harvest according to ripeness. For optimal extraction of the aromatic substances, the grapes are gently crushed in the winery and left to stand in their own juice for a few hours. After gentle pressing, the juice ferments partly in stainless steel tanks and partly in wooden barrels. After 4 months of yeast storage, the wine is bottled in spring.

Tasting notes

On the nose classy Pinot aromas of yellow apples, red peach and sweet apricot. On the palate full-bodied, lots of yellow ripe fruit and melting, great balance.

Analysis

alcohol: 12.5 % vol.; residual sugar: 4.5 g/l; acidity: 5.9 g/l