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WEINGUT
BISCHEL



2024 WEISSE BURGUNDER VDP.GUTSWEIN

Vineyard

The grapes come from old and young vineyards in the Appenheimer Eselspfad and the Gau-Algesheimer St. Laurenzikapelle. Sandy loess and shell limestone characterise the respective soils. Exposure: Medium to steep slope with southern exposure.

Vinification

The grapes are harvested by hand 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 with wild yeasts partly in stainless steel tanks and partly in wooden barrels.

After 6 months of yeast storage, the wine is bottled in spring.

Tasting notes

On the nose lots of pineapple and peach fruit. In the taste full, lots of fruit and some herbs. In the finish nice length with enormous juiciness.

Analysis

alcohol: 12.5 % vol.; residual sugar: 3.2 g/l; acidity: 5.8 g/l