

WEINGUT
BISCHEL



2017 GAU-ALGESHEIM SPÄTBURGUNDER VDP.AUS ERSTEN LAGEN

Vineyard

The grapes come from the Johannisberg in Gau-Algesheim. They grow there in a very shallow loess layer on limestone rocks. The vines on the terraced slope receive very little water. This results in very small berried grapes with firm, fully ripe tannins and a very high concentration of extractives.

Vinification

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

Tasting notes

Stimulating aroma of cassis and fine wood followed by firm earthy aromas. In the mouth much spice, tea, liquorice and dense berry fruit. In the finish very powerful, concentrated with Burgundian impression and elegance.

Analysis

alcohol: 13.5 % vol; residual sugar: 0.1 g/l; acidity: 6.0 g/l