

WEINGUT
BISCHEL



2017 WEISSER BURGUNDER RÉSERVE

Vineyard

The vines grow in the middle part of the St. Laurenzi Chapel at an altitude of 190m. Tertiary limestone marl characterises the soil there. The southeast-facing slope allows the grapes to ripen slowly and produces Burgundy wines with a lot of ripeness and melting, but also a cool, salty note typical of the site.

Vinification

The very late harvest of the highly ripe grapes is done by hand. To preserve the phenols and promote elegance, the grapes are pressed whole for several hours. After pressing, the unfermented juice ferments with wild yeasts in French 500 litre oak barrels. After 8 months of yeast storage, the wine is bottled in the summer.

Tasting notes

Intense aromas of quinces and pears, some dried fruit, plus a fine wood spice and a little coffee. In the mouth, yellow fruit and slightly salty hints meet. A fine acidity and the creamy fruit give the wine a great balance of length and elegance on the palate. Please decant!

Analysis

alcohol: 13.5 % vol.; Residual sugar: 2.1 g/l; Acidity: 7.1 g/l