

•  
WEINGUT  
**BISCHEL**



**2019 APPENHEIM SPÄTBURGUNDER VDP.AUS ERSTEN LAGEN**

**Vineyard**

The grapes come from our Pinot Noir vineyards in Appenheim. Calcareous soils from the Eselspfad site characterise the grapes with their minerals. The vineyards are situated at 100m above sea level in the lower part of the south-facing slope. This, together with the easily warmed soil, ensures a high degree of ripeness for the small-berried Burgundy grapes.

**Vinification**

Selective harvesting of the grapes by hand. 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 fragrance on the nose of fully ripe wild berry fruits, cherries and cassis, plus smoky wood. On the palate, a delicate, velvety fruitiness and a fine, spicy tannin structure. Very long-lasting finish.

**Analysis**

alcohol: 13.5 % vol; residual sugar: 0.1 g/l; acidity: 6.1 g/l