

WEINGUT  
**BISCHEL**



**2019 SPÄTBURGUNDER VDP.GUTSWEIN**

**Vineyard**

The grapes come from 35-year-old Pinot Noir vineyards in the Appenheimer Eselspfad site, which is characterised by limestone and sandy loam. Exposure: Medium to steep slope with southern exposure.

**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 matures for 12 months in large oak barrels and is then bottled unfiltered.

**Tasting notes**

Bright ruby red in colour. Elegant classic Pinot Noir with fine aromas of red fruits and a hint of vanilla. Long on the palate with a fresh fruit of red cherries and elegant, rather delicate tannins.

**Analysis**

alcohol: 13,5 % vol.; Residual sugar: 1.5 g/l; Acidity: 5.5 g/l