

WEINGUT  
**BISCHEL**



**2021 GRAUER BURGUNDER VDP.GUTSWEIN**

**Vineyard**

The grapes come from old and young vineyards in the Appenheim Daubhaus and the Gau-Algesheim St. Laurenzikapelle. Deep loess and shell limestone characterise the respective soils. Exposure: Medium to steep slopes with southern exposure.

**Vinification**

Selective harvest 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 partly in stainless steel tanks and partly in wooden barrels.

After 4 months of yeast storage, the wine is bottled in spring.

**Tasting notes**

On the nose classy Pinot aromas of yellow apples, red peach and sweet apricot. On the palate full-bodied, lots of yellow ripe fruit and melting, great balance.

**Analysis**

alcohol: 12.5 % vol.; residual sugar: 4.2 g/l; acidity: 6.4 g/l