

WEINGUT  
**BISCHEL**



**2021 ST. LAURENT VDP.GUTSWEIN**

**Vineyard**

The grapes come from a 25-year-old vineyard in the Appenheimer Drosselborn site, which is characterised by loess over limestone. Exposure: Slight slope with southwest 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 deep red in colour. Ripe wild berries, sour cherries and fiery black pepper aromas on the nose. Long on the palate with fresh fruit and lots of power. Ripe, pithy tannins on the finish.

**Analysis**

alcohol: 13.0 % vol.; Residual sugar: 2.5 g/l; Acidity: 5.2 g/l