

WEINGUT
BISCHEL



2022 SPÄTBURGUNDER VDP.GUTSWEIN

Vineyard

The grapes come from 40-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: 13,0 % vol.; Residual sugar: 1.5 g/l; Acidity: 4.9 g/l