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WEINGUT
BISCHEL



2023 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 % vol.; Residual sugar: 2.6 g/l; Acidity: 5.8 g/l