2018 Weissburgunder (Pinot Blanc)

Vintage: 2018 began with a cold spring and enough rain in March and April. May brought mid-summer temperatures and catapulted the vegetation forward in record time. The perfect blossoming in June was followed by never ending summer weather with persistent drought until harvest which began on August 24th and ended on September 24th – as early as never before. Another vintage that shows us that our biodynamic cultivation helps our vineyards to be provided with enough water in dry periods. 2018 shows perfect fruit, great length with ripe and elegant acidity. This wonderful structure is the basis for another vintage with great ageing potential.

Harvest: Selective handpicking in September 2018 followed by gentle pressing.

Biodynamics: Out of respect for our vineyards and their wines we have worked biodynamically since 2005.

Vinification: Temperature-controlled fermentation followed by maturation in stainless steel tanks and in large (2400 litres) oak barrels.

Tasting Note: Fine aromas of pear and quince with a hint of spiciness.
Well balanced and elegant.

Analysis: Alcohol: 12.0 % vol.
Residual Sugar: 8.1 g/l
Acidity: 5.6 g/l
Contains sulfites.