



## 2022 WEISSBURGUNDER ORGANIC

**Grape Variety:** 100% Weissburgunder (Pinot Blanc)

**Origin:** Pfalz

**Soil:** Limestone soil intermixed with loam and clay

**Age of vines:** 8-25 years

**Tasting note:** Aromas of pear, white flowers and peach. This wine has a creamy texture with yellow fruit of peach, pear and a hint of citrus combined with mineral elements.

**Technical information:** 100% Weissburgunder grown on limestone sites of the villages of Herxheim am Berg and Bissersheim. Naturally fermentation in more than 100 years old wooden cask in our vaulted cellar from the 19<sup>th</sup> century. After 5 months on the full lees this Weissburgunder was bottled.

**Alcoholic degree:** 12,0 vol%

**Total acidity:** 6,1 gr/ltr.

**Residual sugar:** 4,5 gr/Ltr.



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