



## Weißburgunder Terrassen 2015

A compact nutty flavor, subtle ripe fruit, and spice with a densely interwoven acidity. A persuasive representative of the Kamptal variety - refreshing with a long finish.

### Making of the wine

The fully ripe grapes were harvested selectively by hand in separate batches in mid-October, then destemmed, macerated for 4-5 hours and carefully pressed with very low pressure. To preserve the delicate aromas and flavors of the grapes, the must was fermented in chilled stainless steel tanks at 18°C, and the wine then stored in them on the lees. The wine was bottled at the beginning of February.

### Food pairing

The ideal asparagus wine!  
This wine is an "all-rounder" and is excellent in combination with veal and pork, as well as strong fish dishes.

### J **FACTS**

Grape variety: 100% Weißburgunder (Pinot blanc)  
Soil: Primary rock with a thin layer of humus  
ABV: 12.5  
Ac: 5.5‰  
RS: 2.1 g/l  
Ageing potential: 2020

