

## 2016 SPÄTBURGUNDER QBA DRY



In many ways Spätburgunder (PINOT NOIR) is similar to Riesling. Just like its „white brother“ it needs particular soils and sensitive pressing, if it is to fully display its greatness. Filigree and spirited, it is both demanding and clearly defined. We do not compromise in any way in its production, and ensure that none of its strength of character, personality or depth is lost.

### WINE

Forest aromas and concentrated fruit aromas of blueberries and cherries mark this red wine. Its elegant ruby colour is the feature of the filigree nature that one then finds on the palate. Lively fruit, ripe tannins and a long sophisticated finish are the strong characteristics of this delightful variety and the wine it produces.

### SOIL

Chalky soils

### HARVEST

Beginning to middle of September  
2016

### YIELD

approx. 50 hl/ha

### VINFICATION

15-day fermentation on skins in sealed stainless steel fermenting vat. Pressing and subsequent malolactic fermentation in stainless steel. Stored in french oak for 14 months, 70% 500l Tonneaux, 30% 225l Barrique until March 2018.

### CAN BE STORED

until 2021

### FOOD PAIRING

Dark meat, like venison, lamb with rosemary, thyme, mushroom dishes or simply for a cold winter's evening in front of the fire.

### SERVING TEMP.

approx. 15-16°C

### ALCOHOL

13.0 Vol. %

### ACIDITY

5.1 g/l

### RESIDAL SUGAR

0.1 g/l

### ITEM NO

1613