



Pinot Blanc Ried Seeberg 2020 BIO

QUALITY WINE; 0,75 LITER; CONTAINS SULFITES

Pinot Blanc is a demanding variety. Like the other Burgundian variety, it is a child of the soil in which it grows. The soil of Seeberg is interspersed with lime and often warmed by the sun. It absorbs and stores the infrequent precipitation optimally, thus promoting available nutrition for the vines.

Harvested fully ripe and healthy, I allow the must to macerate for three days on the skins to gently extract its hidden fruit components. The resulting aroma spectrum opens quietly, but persistently with ripe pear, blossom and meadow notes that are bedded in a juicy, balanced texture.

Soil type:	marine limestone and mica-schist soil
Cultivation:	organic certificated
Production:	temperature-controlled in stainless steel, maturation on the fine lees until short before bottling
Alcohol:	13,0 %
Acidity:	5,8 g/l
Residual sugar:	2,6 g/l

