

2024 Grauburgunder dry Rheinhessen

Origin: From grapes from our vineyards in Badenheim and Pfaffen-Schwabenheim, characterized by loess and heavy clay soils with a high lime content.

Vinification:

After the harvest, the grapes are gently pressed, and a portion is left on the skins for between 6 and 12 hours to extract constituents from the grape skins. The must then ferments in stainless steel tanks. The young wine rests on the full lees until spring of the following year.

Character:

Characterized by aromas of local fruits such as apple, quince, and pear. Juicy and spicy with fine, defined fruit. A perfect food companion.

