



2021 AUF DEM HAUN SPÄTBURGUNDER

Dark impression, juniper, herbal spice, blueberry and rose hip. Chalky-clear in the mouth, incredibly complex, deeply fanning out, but still on track, fleshy and roughened velvet.

COUNTRY/ REGION/ VINEYARD/ METERS A.S.:

Deutschland/ Rheinhessen/ Ingelheimer Auf dem Haun/ 240 m üNN

VARIETY: Spätburgunder

VINTAGE: 2021

SOIL: weathered limestone

TASTE: 0,1 g/L residual sugar

VINEYARD WORK:

Gentle pruning, manual breaking of the double shoots, application of horn manure and horn pebbles as well as compost tea

VINIFICATION:

Spontaneous fermentation with 100% whole cluster, ripening in small barrels (228L) for 18 months. No fining, no additions, no filtration, 100% nature