



2022 INGELHEIM WEISSBURGUNDER

Green pear, white peach, cool and stony. Fresh wild herbs and a touch of flint. Light melting, supported by fine tannin and grip. On the one side chalky and barren, on the other side with pressure and length.

COUNTRY/ REGION:

Deutschland/ Rheinhessen

VARIETY: Weissburgunder

VINTAGE: 2022

SOIL: Clay and weathered limestone

TASTE: 1,9 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:

maceration time, spontaneous fermentation and ripening in traditional barrels and stainless steel, yeast storage until bottling.

No fining, no additions, no filtration, 100% nature