



INGELHEIM BRUT NATURE

Clean and refined on the nose, delicate cherry and salty brioche, underlined by subtle mocha and lemon. Pure and energetic with a mineral complexity, almonds and oysters. A pure, natural beauty from the calcareous territories around Ingelheim.

COUNTRY/ REGION:

Deutschland/ Rheinhessen

VARIETY: 80 % Spätburgunder, 20 % Weissburgunder

VINTAGE: 2019

SOIL: Clay and weathered limestone

TASTE: 0,5 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

VINIFIZIERUNG:

Whole cluster pressing, spontaneous fermentation and aging in small barrels, yeast storage until bottling, traditional bottle fermentation, zero dosage, 4 years on yeast storage
No fining, no additives, no filtration