

VDP.ORTSWEIN HOHEN-SÜLZEN WEISSBURGUNDER ALTE REBEN 2022











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ORIGIN

Hohen-Sülzen is situated in the Eisbachtal, a valley named after the cold stream of the same name that rises in the Donnersberg massif and has a significant influence on the climate in the valley.

Like all our Pinot varieties, the Weissburgunder benefits from the calcareous soils with a high proportion of lime marl and shell limestone.

VINIFICATION

Our Pinot Blanc Old Vines comes from vines that are over 25 years old. The grapes were harvested by hand and the must fermented spontaneously in tonneaux with first and second occupancy; it will mature on the fine yeast until next June.

TASTE

With deep straw-yellow shades in the glass, and aromas of dried flowers, orchard fruit, green almond and fresh herbs. Chervil and sorrel as well as lime blossoms and plump yellow pear shape the nose, while the palate joins a dense structure with rich extract and a nimble freshness. Momentum builds on the palate, revealing nuance, complexity and tremendous length. A Weissburgunder that opens up new paths for this long-underappreciated member of the Pinot family.

With its understated smoky aromatics, it makes a formidable companion to classic surf & turf (grilled steak and scampi), and of course pushes roasted fish and crustaceans into the sublime.





CAPACITY 0,75 L

ALCOHOL 13,0 % VOL.

ACIDITY 6,5 G/L

CLOSURE CORK

SWEETNESS 0,8 G/L GRAPE VARIETY
WEISSBURGUNDER

BIO ✓