



## UNTERTÜRKHEIMER GIPS

SPÄTBURGUNDER

DRY

---

2017

**VDP.-CLASS** Erste-Lage

**GRAPE VARIETY** Spätburgunder

**FERMENTATION** coldmazeration with 20% whole grapes, 3 weeks mash fermentation.

**ALCOHOL** 12,5 %VOL

**RESIDUAL SUGAR** 0,8 G/L

**ACIDITY** 6,1 G/L

**SERVE TEMPERATURE** 16-18

**STORAGE PROPERTY** 6-8 years

Elegant but yet full bodied. The wine produces a dense aroma of cherries, red blackberries as well as a slight herb tones in the nose. A fine tannine structure and a smokey wood aroma gives this elegant Pinot Noir its finesse.

