



UNTERTÜRKHEIMER GIPS

WEISSBURGUNDER

DRY

2018

VDP.-CLASS Erste-Lage

GRAPE VARIETY Weissburgunder

FERMENTATION 40% vinificated in wooden barrels

ALCOHOL 12 %VOL

RESIDUAL SUGAR 3,3 G/L

ACIDITY 5,9 G/L

SERVE TEMPERATURE 8-10

STORAGE PROPERTY 4-6 years

This Pinot Blanc show its finesse with scents of lychee and pineapple. A nice and lively acid paired with a discreet tannine structure and subtle notes of oak contribute to a very pleasant mouthfeel and a long finish.

