



FELLBACHER LÄMMLER

SPÄTBURGUNDER GG

DRY

2016

VDP.-CLASS Grosse-Lage

GRAPE VARIETY Spätburgunder GG

FERMENTATION Premazeration with 70 % whole grapes. Fermentation with the natural yeast in french wooden fermenters. 18 month vilification in Barrels

ALCOHOL 12,5 %VOL

RESIDUAL SUGAR 1,6 G/L

ACIDITY 5,9 G/L

SERVE TEMPERATURE 16-18

STORAGE PROPERTY 10-15 years

An intense pinot noir smells like black currant and juniper berry. The wine has spicy notes and a perfect acid and wood fusion.

