



UNTERTÜRKHEIMER GIPS

SPÄTBURGUNDER GG

DRY

2016

VDP.-CLASS Grosse-Lage

GRAPE VARIETY Spätburgunder GG

FERMENTATION Premazeration with 40 % whole grapes. Fermentation with the natural yeast in french wooden fermenters. 16 month vilification in Barrels

ALCOHOL 12,5 %VOL

RESIDUAL SUGAR 0,7 G/L

ACIDITY 6,3 G/L

SERVE TEMPERATURE 16-18

STORAGE PROPERTY 9-12 years

An intense pinot noir with fine fruity, smokey and graphite as well as black berries aroma. This wine obtains his richness from dark berries, leather and a perfect acid and wood fusion.

