

weingut
ÖKONOMIERAT REBHOLZ



2015 SPÄTBURGUNDER Tradition
trocken
VDP.Gutswein Bio

Soil: Limestone

Analysis:

Alcohol	13, %
Acidity	5,4 g/l
Residual sugar	0,2 g/l

Yield: 45hl/ha

Vinification Healthy and ripe grapes were absolutely necessary for this wine. After selective hand harvesting, the grapes were destemmed and fermented in specific tanks with low temperature. This procedure, called "Kaltmatzeration", is supposed to create specific aromas of the grape and the vineyard even before fermentation. After the following fermentation, lasting over one week, malolactic fermentation started on the berry skin. We pressed the grapes after 4 weeks of skin contact. Before we put the wine into wooden barrels for 2 years we took off parts of the yeast. We used new and used oak from French and "Pfälzer" oak.

Character: A red wine with a high density and complex structure. Cherries and red berries in the nose. A lot of spiciness, with wooden notes in the background. Warm, smooth and well balanced.