



2018 GRAUER BURGUNDER
Vom Lößlehm dry
Terroirwein Bio/Organic

Soil: Loess loam

Vinification: 24 hours skin contact
Sedimentation
Fermented in stainless steel

Analysis: Alcohol 13,5 %
Acidity 6,0 g/l
Residual Sugar 0,5 g/l

Colour: This wine nourishes its remarkable colour during a long skin contact for 24 hours from its grey-brown berry skin, which is typical for this variety. The subtle rosé colour is another proof for our conscious working and the perfect ripeness of this outstanding vintage 2018.

Character: This Grauburgunder shows aromas of apple, hay and almonds. A powerful wine with perfect harmony between nutty and vegetative notes and still with the elegance of a Rebholz Pinot. A perfect wine to pair with spicy food and dark meat. Like all Rebholz wines this wine has a long aging potential.