



**2016 WEISSER BURGUNDER**  
**Vom Lößlehm trocken**  
**Terroirwein Bio**

- Soil:** Loess loam
- Vinification:** 24 hours berry skin contact  
Sedimentation  
Fermented in stainless steel tanks
- Analysis:**
- |                |         |
|----------------|---------|
| Alcohol        | 12,5 %  |
| Acidity        | 5,9 g/l |
| Residual Sugar | 1 g/l   |
- Character:** Elegant pinot blanc with perfect acidity structure. In the nose fresh apricots, peach and green apple. Perfect match with seafood and white meat. Like all Rebholz-Wines it has a long aging potential. James Suckling awarded it with 92 points.