



**2020 WEISSER BURGUNDER dry**  
**VDP.Gutswein Bio/Organic**

- Soil:** Loess Loam
- Vinification:** 24 hours skin contact  
Sedimentation  
Fermented in stainless steel tanks
- Analysis:** Alcohol 13 %  
Acidity 6,4 g/l  
Residual sugar: 0,3 g/l
- Character:** Elegant pinot blanc with a smell of green apple, herbs and lemon balm. On the palate it has almost smoky notes. The wine has a smooth acidity and pale yellow reflexes. Through the dryness of the wine it is a perfect match with lighter dishes like fish and white meat.
- Ratings:** 90/100 points – James Suckling  
90/100 points – Robert Parker