

2019 Spätburgunder

Our Spätburgunder (also known as Pinot Noir) comes from an old limestone vineyard next to the town of Volkach. With its first vintage 2015 it drafted a new idea of German Pinot: acidic, light, neutral oak. So we pick relatively early (at least for our region), alcohol is not that important to us here. A layer of whole bunches gets covered by destemmed and crushed berries with some of the stems mixed back in. When fermentation is finished we press and put the wine in an old, neutral barrel so the wine can breathe but doesn't pick up oak flavors. The following spring the wine gets racked and moves to a tank where it stays for another 18 months for the tannins to polymerize before being bottled.

An earthy, stony wine, think dark cherries, rhubarb and herbs. Crispy acidity, complex and mineral. A wine that can age for a long time.



Variety	Spätburgunder
Origin	Volkach
Soil	Limestone
Altitude	203m
Orientation	West
Age of vines	Ca. 35 years
Vineyard size	0,4 ha
Training system	Guyot
Yield	34 hl/ha
Harvest	20 September 2019
Vinification	Skin fermentation with 1/3 whole bunches, 2/3 destemmed, pressed after 10 days
Ageing	1.200l barrel for 1 year, stainless steel after
Bottling	April 2023
Alcohol	11 %
Acids	6,1 g/l
Residual sugar	0 g/l
Natural SO2	3 mg/l

