

Pinot Blanc 2021


Producer


The passion for viticulture was already laid in the cradle of the two brothers Stephan and Michael Weber by the Wiltinger grandparents. Initially, both brothers took different professional paths, but the care and maintenance of the grandparents' vines was never absent. Studies at the renowned Geisenheim University of Viticulture helped to turn the hobby into a vocation. And so, in 2011, the first of their own wines was bottled.


Vintage report

2021 vintage showed up from its wet side. Winter precipitation was refilling water reservoirs. Cold conditions in March and April delayed the bud burst. These wet conditions brought a highly beneficial effect on the vigour of the suffering vines of the last years. Therefore, unfortunately, the risk of fungal diseases was quite high. Harvest started October 7th and ended October 26th. Due to overall high acidities, they started with a negative selection in all blocks for the healthy grapes to reduce their malic acid through further sunlight exposure and increasing ripeness. Indigenous fermentations went well and were very efficient also within the dry tasting profile wines. Aromatics are also authentic for our Terroir. This vintage will represent our „Saar-region“ quite authentically.

Characteristics

 pear, white flowers

 ripe fruits, mineral notes, saltiness

 mediterranean cuisine, fish, truffle pasta

Facts

Grape Variety	Pinot Blanc
Appellation	Saar
Vinifikation	spontaneous fermentation, ageing in stainless steel tanks

Alcohol	Residual Sugar	Acidity
10.5 %vol	7 g/l	6.5 g/l



Art.No. WB4-21