

Malterdinger Weiss dry 2020


Producer


Bernhard Huber cultivates the 26 hectares of the family vineyards, with varieties of mainly Pinot Noir and Chardonnay, but also a small amount of Pinot Blanc and Pinot Gris.


Vintage report

And 2020 looks so good. The vegetation development was incredibly fast and Mother Nature meant it so well. They were able to harvest grapes at the end of August with optimal ripeness and at the same time lively freshness and concentration. A phenomenon that was not known from the previous years. And it is still somewhat unbelievable that this density or precision would be put into perspective after the malolactique fermentation or in the course of wood maturation.

Characteristics

 honeydew melon, herbaceous-citrus note.

 mineral-fruity, fine melting, long finish.

 risotto, tender veal

Facts

Grape Variety	Chardonnay, Pinot Blanc
Terroir	Shell limestone weathering
Appellation	Baden
Vinifikation	spontaneously fermented in small oak barrels, aged for 16 months on the full lees, bottled without filtration



Alcohol	Residual Sugar	Acidity
12.5 %vol	0.7 g/l	6.4 g/l

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