



Pinot Blanc 2023

Producer

Founded in 1200, the estate is now managed by Prince Felix zu Salm-Salm in the 32th generation. It is the oldest family-owned estate in Germany and cultivates vineyard sites on the Nahe region aswell as in Rheinhessen.

Vintage report

The growing season 2023 began promising with good rains which saturated the soil. Only in June/July the first heat waves struck. The blossoming was swift and the temperatures sped up the ripening. Unlike most years we had plenty of rainfall starting at the end of July and they carried on throughout the whole of August. With the picking season starting September there was a 6 week stretch of dry and warm weather. Perfect conditions to harvest ripe and great tasting grapes with intense manual selection of the best grapes. The young wines show great potential with a super balance of acidity, aroma and bodyweight.

Characteristics

 $\int_{I} \int_{I} apple and hay notes$

⇔ yellow fruits, mineral driven

Q Allrounder, fish, vegetable lasagne

Facts

Grape Variety	Pinot Blanc
Terroir	sandy loam, south exposition, steep sloped vineyards
Appellation	Rheingau
Vinifikation	Single maturation, fermentation in stainless steel tanks and large wooden barrels

Alcohol	Residual Sugar	Acidity
13 %vol	2.4 g/l	5.1 g/l

Art.No. PS13-23

Package 0,75 l