

Weissburgunder/Pinot Blanc dry 2017

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

Whereas the first half of the year was characterized by drought and warm weather, the second half brought a lot of rainfall. At the end of June, it promised to become a very early vintage. Harvest started on 12th of September and ended on October the 16th. The high humidity made Botrytis spread. Luckily this only harmed the quantity and not the quality. Due to the positive Botrytis Salm were able to pick great grapes for a Beerenauslese. The grapes were highly aromatic. The freshly pressed juice showed a vibrant acidity and was very intense in taste.

Characteristics

floral bouquet, hints of vanilla, cinnamon, ripe apple

creamy, strong texture

asparagus, quiche, fish dishes

Facts

Grape Variety Weissburgunder

Terroir sandy loams, south facing steep slope exposure

Appellation Nahe

Vinifikation single bow, fermentation in stainless steel tanks and large

wooden barrels

	Alcohol	Residual Sugar	Acidity
[12.5 %vol	5 g/l	5.14 g/l



WEISSBURGUNDER