

## Weissburgunder dry 2020

### 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

When vintners from the Mosel speak of an “envious autumn”, they describe the very different distribution of yields and quality within the growing region. It was the third year in a row that was marked by prolonged drought. One advantage of the dry season this year was that the Mosel winemakers had few problems with diseases in the vineyards. You could thus harvest perfectly healthy grapes with moderate acidity. The musts promise very typical Mosel wines with intense aromas and a fruity character.

### Characteristics

🍷 pear, white flowers

👄 ripe fruits, mineral notes, saltiness

🍷 mediterranean cuisine, fish, truffle pasta

### Facts

Grape Variety	Weissburgunder
Terroir	Wiltinger Klosterberg
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. WB4-20