

VDP.ERSTE LAGE

2022 Arzheimer Klingenwingert Weißer Burgunder trocken



No. 325

Eastern slope of the Ilbesheimer KALMIT sloping down to Landau. Klingenwingert is a classic east-facing slope with plenty of morning sun and early warmth. The soil is a deep loess loam with a very high lime content and good water storage capacity. An optimal Burgundy site. It supports the fullness and smoothness while retaining elegance and minerality.

WINE Elegant, mineral Pinot Blanc with a fine creaminess due to its long yeast maturation. Not opulent, but rather clear and fresh with a hint of citrus zest flavours, chalky saltiness and blossom honey.

VINIFICATION Selective hand-picking. The grapes are lightly crushed and pressed directly. Spontaneous fermentation in used barriques with minimal pre-clarification.

STORABILITY 8-10 Jahre

FOOD RECOMMENDATION Veal, grilled carée of Iberico pork, fish roasted on the skin and strongly seasoned

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 13,0 %vol, Acidity 5,6 g/l, Residual Sugar 2,0 g/l



VDP.WEINGUT

