



Pinot Blanc Réserve

CLASSIFICATION	VDP.GUTSWEIN
PRÄDIKAT	QbA
TASTE	dry
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	12,5 % Vol
RESIDUAL SUGAR	3,7 g/l
ACIDITY	5,2 g/l

PROFILE

The epitome of cool-climate Pinot Blanc. White fruit aromas of peach and white currant on the nose, along with gooseberry and a slightly spicy hint on the palate. Lifted by surprisingly crisp acidity, with a delicate minty note lending wonderful mouth-watering freshness.

The grapes used for this great Pinot blanc are sourced from the Kaseler Kehrnagel and Kaseler Herrenberg vineyards in the Ruwer Valley – privileged sites that offer exceptional conditions for producing a top-class bottling from one of the Burgundian varietals. A mild to warm microclimate, weathered slate soils, and the excellent south-south-west exposure of the vineyards provide an ideal terroir for our Pinot Blanc Réserve. Quality-enhancing measures such as selective hand-picking have also had a positive influence on the wine's character and ageing potential. Naturally fermented in 2,000-litre and 500-litre wooden casks, this Pinot blanc spends at least more than nine months on its lees before bottling.

PAIRS BEAUTIFULLY WITH...

Corn poulard with herb filling; autumnal mushroom and feathered game dishes; sole with herb foam; asparagus with raw ham.

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a “golden autumn”. Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!