



Tautänzer

Pinot blanc

2017 – dry

VINEYARD

The vineyards are situated in the Baden-Baden wine country in the villages of Varnhalt and Neuweier. The terroir consists of residual granite soil with clay and schist deposits.

YIELD

65 hl/ha; Sugar content at harvest 93 °Oe.

ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 3,2 g/l; Total Acidity 6,6 g/l.

WINEMAKING

Selectively hand-picked followed by gentle pressing. The must was settled at low temperatures by sedimentation. Vinification in stainless-steel and large oak ovals with temperature-controlled fermentation.

EXPERIENCE

Dry, elegant Pinot blanc with a delicate aroma of pears and apples. An expressive length on the palate predestines this wine as a universal accompaniment to many dishes.

PAIRS WELL WITH

Salads, white asparagus, fish with vegetables or it can be enjoyed on its own.

DRINKING TEMPERATURE

9 - 11 °C

VARIETY

Pinot blanc

GROWING REGION

Ortenau, Baden

ESTATE BOTTLED

NÄGELSFÖRST Estate

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Estate

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