



Vorfreude

Pinot gris

2017 – dry

VINEYARD

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

YIELD

68 hl/ha; Sugar content at harvest 90 °Oe.

ANALYSES

Alcohol 13,0 % by vol.; Residual sugar 1,8 g/l; Total Acidity 6,3 g/l.

WINEMAKING

Gently hand-picked grapes and short maceration time. After pressing, the cold settling takes place by sedimentation followed by temperature controlled fermentation in stainless steel tanks and large oak ovals. This Pinot gris was aged mainly in stainless-steel tanks but with a small percentage in oak barrels.

EXPERIENCE

Pale straw yellow, appealing nose with notes of lime-tree blossoms and delicate melon. Very palatable with its savory and juicy aromas and its dry finish.

PAIRS WELL WITH

beef carpaccio, zander with lentils or with various mushroom dishes.

DRINKING TEMPERATURE

8 - 12 °C

VARIETY

Pinot gris

GROWING REGION

Ortenau, Baden

ESTATE BOTTLED

NÄGELSFÖRST Estate



NÄGELSFÖRST
Estate

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