



## Vorfreude

### Pinot Gris

2019 – dry

#### VINEYARD

The vineyards are located in the Baden-Baden Rebland and directly adjacent communities. It is granite weathering floors with slate-containing deposits.

#### YIELD

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

#### ANALYSES

Alcohol 13,0 % by vol.; Residual sugar 4,8 g/l; Total Acidity 6,3 g/l.

#### WINEMAKING

Gentle hand picking and short maceration time. After the grapes were pressed, the must was coolly clarified by sedimentation and temperature-controlled fermentation in a stainless steel tank and large wooden barrel. This Pinot Gris was aged in steel tanks, we vinified a small portion of the wine in wooden 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 - 10 °C

#### VARIETY

Pinot gris

#### GROWING REGION

Ortenau, Baden

#### ESTATE BOTTLED

NÄGELSFÖRST Estate



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Estate

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