



Tautänzer

Pinot blanc dry

2019 – dry

VINEYARD

The vineyards are located in the Baden-Baden Rebland and the neighboring communities. It is granite weathering soils with loamy or slate-containing deposits.

YIELD

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

ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 5,9 g/l; Total Acidity 6,6 g/l.

WINEMAKING

After selective hand picking of the grapes, gentle pressing was carried out.

The must was pre-clarified by sedimentation at low temperatures.

The vinification took place in stainless steel tanks and large wooden barrels, with the alcoholic fermentation being temperature-controlled.

The wine then matured on the yeast for several months (sur lie method).

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

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