

# 2019 WEISSER BURGUNDER TROCKEN

12,5 % vol. ALC | 0,5 g/L RS | 6,4 g/L ACIDITY

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WE  
CHS  
LER

<b>CLASSIFICATION</b>	Changes
<b>GRAPE VARIETY</b>	Weißburgunder
<b>VINEYARD SITE</b>	Westhofener Benn, Westhofener Aulerde
<b>GROUND DESCRIPTION</b>	Loess-loam, lime marl
<b>CRAFT</b>	Stainless steel
<b>TASTING</b>	In the nose a fine scent of white blossom, apricot and peach. Slightly yeasty and nutty on the palate along with a harmonious acidity. Not intrusive but playful and fine. A wine made as a dining companion.

