

THÖRLE



Pinot Blanc (Weisser Burgunder) Saulheim Limestone 2016

Taste Profile

On the nose smoky notes and yellow fruit. On the palate a salty, spicy minerality as well as notes of cassis, juniper and hazelnut with a long, persistent and creamy finish.

Perfect with ham, smoked trout, bacon.

Winemaker's Note:

- Hand harvested grapes
- Late harvest end of October
- Auslese quality (100 degree Oechsle)
- Spontaneously fermented with wild yeast
- 30 hours skin contact after pressing
- 7 months on the lees with batonnage every 2 weeks
- French Tonneau barrels from Burgundy
- 500 cases made

Style:

- Dry
- ABV: 13%
- RS: 1.8 g/l
- Acidity: 6.2 g/l

Terroir

Limestone. The chalky soil of the top vineyard "Hölle" (German for "Hell") in the village of Saulheim, yields small and concentrated grapes and wines with a powerful minerality.

Awards

- Selected for Lufthansa First Class program
- WE 90 Pts (2013 vintage)
- Falstaff 91 Pts (2016 vintage)



LEGENDARY
WINE IMPORTS