

WEINGUT BISCHEL



Pinot Noir

Gau-Algesheimer Johannisberg 2014

Taste Profile

Ruby in color and with intense forest floor notes on the nose. Notes of wet leaves, dark ripe cherries, tea, licorice, pepper and ginger on the palate with a long and intense finish.

Perfect with red meats, rich sauces and hard cheese.

Winemaker's Note:

- Hand harvested grapes
- Spontaneously fermented with wild yeast in open vats
- Batonnage by hand
- After fermentation the wine is aged for 18 months in French and German oak barrels.
- Unfiltered
- Small yield (20 hl/ha; 2 vines = 1 bottle)
- Sustainable production
- 500 cases made

Style:

- Dry
- ABV: 13%
- RS: 0.2 g/l
- Acidity: 5.2 g/l

Terroir

"Grand Cru" class Pinot Noir from the Johannisberg vineyard. The soil here consists of limestone rock with a thin layer of Loess. The vineyard is terraced and drains water quickly, resulting in small, concentrated grapes.

