



JUWEL

JULIANE ELLER
WEINE

WINE EXPERTISE



DESIGNATION	2022 WEISSBURGUNDER DRY
LOCATION/ORIGIN	Rheinhessen
QUANTITY	25 oz
ORDER NUMBER	5122 contains sulphites
EAN BOTTLE	426037982078_4
EAN CARTON	426037982079_1
ALCOHOL	12.5 %
RESIDUAL SUGAR	6.8 gr/l
ACIDITY	6.1 gr/l
SOIL TYPE	Deep loess and limestone marl.
DRINKING TEMPERATURE	50-54°F
DRINKING RECOMMENDATION	A perfect companion for white meat dishes but also veal, spicy pasta and rucola salad.
VINEYARD	The grapes come from young and old vineyards in and around Alsheim. Deep loess and lime marl shape the respective soil. Exposition: mid to high-level slope with south alignment.
VINIFICATION	Hand-picked selective harvest after maturity. For an ideal extraction of aromatic substances, the grapes are gently grinded in the winery and left in their own juice for several hours. The fermentation takes place with the vineyards own yeast in stainless steel tanks. After several months of storage on the whole yeast our wine is bottled in spring time.
DEGUSTATION NOTE	An intense scent of pineapple and peaches. A full taste with a little note of herbs. The finish shows a nice length with a huge juiciness.