



KALIBER

12



2016 KALIBER 12 SPÄTBURGUNDER

Transparent garnet red. Hints of raspberry, cherry, eucalyptus and almonds appear in the scents. Also black pepper, asphalt and gum. A concise and grippy tannin structure gives the taste experience contour and drive on the palate. The fine aromas of fully ripe sour cherry, framed by delicate radicchio and a hint of grapefruit give this pinot noir a finely balanced complexity. The pointed fruit acid of Kaliber 12 provides vitality, depth and length. Fine, vegetal moments are reminiscent of geranium leaves and nettles. This wine is dry to the point, tart and genuine it presents its true beauty.

COUNTRY/ REGION/PARCEL/ ALTITUDE:

Germany / Rheinhessen/ Ingelheim
Schlossberg/Sonnenhang/Rheinhöhe
160 m a.s.l./ 220 m a.s.l.

VARIETY: Pinot noir (Spätburgunder)

VINTAGE: 2016

SOIL: loam with clay and loess layer, sandy soil

TASTE: dry

VINEYARD:

Very late topping of the canopy, leaf removal in
grape zone, yield reduction, harvest in two steps

VINIFICATION:

Fermentation on skins 14 days, vinification 12
months in traditional wooden barrels
