

**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 acidity 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.

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**COUNTRY/ REGION/PARCEL/ ALTITUDE:**

Germany / Rheinhessen/ Ingelheim  
Schlossberg and Rheinhöhe vineyards/  
160 and 120 m a.s.l.

**VARIETY:** Pinot noir (Spätburgunder)

**VINTAGE:** 2016

**SOIL:** Loam with clay and loess layer/ Sand

**TASTE:** Dry

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**VINEYARD:**

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

**VINIFICATION:**

Fermentation on the skins (14 days), ripening 12  
months in traditional wooden barrels