

KALIBER
19



2018 KALIBER 19 GRAUBURGUNDER

Yellow gold with reddish reflections. Kaliber 19 is a real eye-catcher, because a great deal of pigments from the skins of the berries has in 2018 again gone directly into the wine. Delicate scents of pear and quince, some almonds and dandelion blossom. In the mouth laid back, soft and velvety with discreetly acting peaks of fruit acidity. This Pinot gris asserts itself as an aromatically balanced wine, which can be served on many occasions. With classic goose, mushroom risotto with steamed chicory, cod on pea puree.

COUNTRY/ REGION/ PARCEL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheim
Schlossberg/ 160 m a.s.l.

VARIETY: Pinot gris (Grauburgunder)

VINTAGE: 2018

SOIL: Loam with clay, layers of loess

TASTE: Dry

VINEYARD:

Radical yield reduction, green harvest

VINIFICATION:

Long maceration time (26 h), statical over-night
sedimentation, spontaneous fermentation and
ripening in traditional wooden barrels, sur lies
until bottling