

KALIBER
20



2015 KALIBER 20 BROWNING BABY

Browning Baby mascaras a dense garnet red into the glass. The scents image a convolute of flavors that are very close together and at the same time diverge. So a lot of tension comes up. The nose is super strong, wild and undomesticated and bursting with self-confidence. In the drink, Browning Baby needs some time to establish itself. On the palate, it no longer marks the rebellious muscle man but shows a lot of feeling with its tannins, which are anything but scratchy or astringent. Kaliber 20 flows elegantly and silently, filling the mouth sip by sip. Its fruit acid is well interlinked and connected in the taste experience - after 24 months of maturation, one may of course expect that. So Browning Baby is by no means a newborn red wine but practically a teenager. The internal makeup of Browning Baby remains a well kept secret, not because I would not dare to divulge it but because enjoying the wine is more fun if you pay more attention to the whole than the details. Browning Baby needs to be in the fresh air!

COUNTRY/ REGION/ PARCELL/ ALTITUDE:

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

VARIETY: 20% Pinot noir (Spätburgunder),
0% Dornfelder, 80% X&Y

VINTAGE: 2015

SOIL: Loam with clay and loess layer/ Sand

TASTE: Dry

VINEYARD:

Wrapping the shoot tips, defoliation of the grape
zone, yield reduction, harvest in two steps

VINIFICATION:

Fermentation on the skins, 18 months ripening in
traditional wooden barrels and new barriques