

KALIBER

24



2012 KALIBER 24 FRÜHBURGUNDER

Although the name suggests that the grape only represents the little brother of Pinot noir, it can literally surpass itself and is able to prove that Pinto Madeleine adds up to a completely independent wine. Kaliber 24 is sparkling garnet red with a dark core in the glass. It reveals a sweet nose: violet, cranberry, licorice, cherry, beef, wild strawberries and subtle notes of vanilla, which the red wine owes to a sensitive passage through the finest wood. Then, the unveiling follows in the mouth. Dry as bone, almost a little chilly, it appears powdery as powder snow on the tongue as black pepper emerges from its cassis notes. Actively and demandingly, the fruit acidity enriches the experience for the senses, it takes over the provocative role and gives the wine its brilliant facet cut, reflecting the potency of the wine on the palate.

Kaliber 24 – that is a Pinot that one does not drink but of which one is drunk.

It swallows us with skin and hair.

COUNTRY/ REGION/ PARCELL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheimer
Schlossberg/ 140 m a.s.l.

VARIETY: Pinot madeleine (Frühburgunder)

VINTAGE: 2012

SOIL: clay, loam, loess layer

TASTE: dry

VINEYARD:

Shoot top entwist, organic mass by special
winter seed, leaf removal, yield reduction,
harvest in several steps

VINIFICATION:

Fermentation on skins, partly on stems,
vinification 12 months in traditional wood
barrels, 6 months ripening in bottle