



KALIBER 36



2012 KALIBER 36 SPÄTBURGUNDER

Pinot noir is a medium that accomplishes a miraculous work between heaven and earth. You never know what you get. Opulence or bareness? Meat or bones? Water or blood? Truth or fiction? Kaliber 36 was bottled unfiltered. It brings a bright garnet red in the glass. It announces a tectonic earthquake to the nose, the focus is on the balsamic elements: There is juniper, graphite, cherry, raspberry, bay leaf, incense, clove, leather, cedar, ham, rosemary and black currant. When drunk, the Pinot noir is fresh and elegant, simply built with a wasp waist à la Audrey Hepburn in Breakfast at Tiffany's. In the mouth, the wine appears expansively, fruit and acidity are closely interwoven, the tannins playing a clever game between silkiness and precision. The wood is barely noticeable, the wine absorbed it and it will accompany Kaliber 36 for many, many years. This red wine clearly swings on the side of the classic Pinots, here is no as well as, not a little of everything. Here you have to decide: To me or to you?

COUNTRY/ REGION/ PARCELL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheimer
Sonnenhang u. Rheinhöhe/ 120-150 m a.s.l.

VARIETY: Pinot noir (Spätburgunder)

VINTAGE: 2012

SOIL: shell lime, sandy soil

TASTE: dry

VINEYARD:

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

VINIFICATION:

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