



## KALIBER

# 12



### 2011 KALIBER 12 SPÄTBURGUNDER

A Pinot noir in glossy garnet. No scratches in the paint. Pleasure comes from grapes, macerated coldly with no mash movement, which rinse to the mouth extremely silky tannins, sensitively won, with plenty of juice, softness and freshness. Plump cherry in the nose, hints of cedar wood, dried rose leaves, a hint of horse saddle, the finest vanilla, dark chocolate, cocoa powder, iron filings, asphalt and mint. Geraniol notes, linseed oil, lovage and thyme sprinkle spicy moments into the nose. On the palate the wine is acting elegant, thin, sparse and dry, but not drying. More skin than meat. Kaliber 12 is a modern Pinot noir at its best: highly pure, clear, consistent, attractive, accurate and reliable, which goes to the grand finale with a hint of currant jelly, bacon and lardo di Colonnata.

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**COUNTRY/ REGION/ PARCELL/ ALTITUDE:**

Germany/ Rheinhessen/ Ingelheimer Schlossberg u. Rheinhöhe/ 160 m a.s.l.

**VARIETY:** Pinot noir (Spätburgunder)

**VINTAGE:** 2011

**SOIL:** loam with clay and loess layer, sandy soil

**TASTE:** dry

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**VINEYARD:**

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

**VINIFICATION:**

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