



## KALIBER 19



### 2012 KALIBER 19 GRAUBURGUNDER

This year there is only an idea of an iridescent metallic effect that we owe the pigments in the grape skins of Pinot gris. It is a delicate cloudiness in golden yellow. Kaliber 19 rests deeply saturated in the glass, appears to have a sweeping opulence, however, it moves at the palate in a baroque style - like Rock me Amadeus - not decadent and obese but energetic with a strong punch and exalted cream that grounds the wine on the tongue. The grapes were allowed to enjoy an ideal ripeness in the vineyard, brought straight to the point, well-toned, healthy and crisp. The Pinot gris smells of lemon and grapefruit, melon, hay and pear - the classic program, but also vermouth, poppy, parsley and parsnips plus a well-drawn fruit acid, which gives depth and stature. Kaliber 19 is a fresh Pinot gris - fat was yesterday.

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

Germany/ Rheinhessen/ Ingelheimer Schlossberg/ 150m a.s.l.

**VARIETY:** Pinot gris (Grauburgunder)

**VINTAGE:** 2012

**SOIL:** lime, loam with clay and loess layer

**TASTE:** dry

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**VINEYARD:**

Leaf removal, organic mass by special winter seed, green harvest, yield reduction

**VINIFICATION:**

Long Maceration time, statical sedimentation, fermentation and vinification in traditional wood barrels, sur lies until bottling