

# ADAMS WEIN



## KALIBER

# 48



### 2011 KALIBER 48 SPÄTBURGUNDER

The glass contains a deep rich garnet red with black core. In the nose, the wine is still closed a little. Leather shoes. It smells of warm earth. Mother earth is calling. Then, rosemary, thyme, mint and basil are set in motion. Lavender and cedar, anise, licorice and a hint of attractive attic follow. Green moments of ripeness and experience play together, they polarize Kaliber 48 in the best sense and give the wine a very distinctive, avant-garde appearance on the palate. There are marine notes, reminiscent of a day at the beach, stones, iodine and seaweed, of salty sea air. It continues with blood orange, pine resin, pimento, geranium and tomato sugo. With blood, rust and meat. These are the masks of Pinot noir - the alpha and omega of the extraterrestrial variety.

Ps: I love you!

---

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

Germany/ Rheinhessen/ Ingelheimer  
Sonnenhang „Haun“/ 150 m a.s.l.

**VARIETY:** Pinot noir (Spätburgunder)

**VINTAGE:** 2011

**SOIL:** shell lime, shell lime, shell lime

**TASTE:** dry

---

**VINEYARD:**

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

**VINIFICATION:**

Fermentation on skins and 100% stems,  
vinification 18 months in 2. year barrique,  
6 months ripening in bottle