



KALIBER

9



2012 KALIBER 9 WEISSBURGUNDER

A Pinot blanc like a baroque putto with chubby cheeks and skin of peaches, which lolls on freshly fluffed down feather pillows. At the beginning, the wine just wants to play but then it suddenly shows its fat ass: softness and glaze dominate the mouthfeeling, everything is wonderfully buttery. Layer by layer, Kaliber 9 uncovers the potential slumbering deeply within it, which embraces the fruity acids vibrating to the very end and moderates the wine at the palate fancifully. The fruit rather acts with slow pace. Impressions which remind of mirabelle, tarragon or lime blossom, pear, butter and yeast, salt, soil and iodine, and an energetic quantum of minerality, which the vines drew with their roots out of the calcareous marl and the loessic loam from their Ingelheim home.

COUNTRY/ REGION/ PARCELL/ ALTITUDE:

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

VARIETY: Pinot blanc (Weissburgunder)

VINTAGE: 2012

SOIL: lime with clay and loess layer

TASTE: dry

VINEYARD:

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

VINIFICATION:

Maceration time, statical sedimentation,
fermentation and vinification in inox tank, sur
lies until bottling