

FRANK JOHN

BUNTSANDSTEIN QBA

Pfalz , Germany



Millésime	2016
Appellation	Pfalz
Lieu, Lieux-Dits	Haardt
Sols	Red sandstone
Altitude Des Vignes	120-220 meters above sea level
Orientation	South North
Cépages	100% Riesling
Viticulture	Biodynamic
Palissage	Gobelet
Pi/Hect	7 000 pi/ha
HI/Hect	65 hl/ha
Vendanges	Hand harvested
Vinification	Whole bunches (35%) and destemmed, spontaneous fermentation, no temperature control, fermentation in oak barrels (500 l), the pulp remains in the vats and is then sent to be pressed.
Levures	Indigenous
Élevage	in barrels for 12 months. The malolactics occurs naturally
Volume D'alcool	12% alc./vol.
Sulfites	60 mg/l
Sucre Résiduel	5.6 g/l
Acidité Totale	7.2 g/l
Color	Golden green
Degustation	Intense bouquet of ripe yellow fruit with light hints of herbs and flowers
Temperature Of Service	12-14°C

BOIRES
