

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

Sucré 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 12-14°C

Service

BOIRES