

PINOT BLANC

DRY



Some years ago I was able to purchase a vineyard in the Leiwener Klostergarten which offers an ideal terroir for Pinot Blanc. It has a south-western exposure and the soil is of deep grey slate. Even in drier periods this terroir is capable of saving enough water. At the same time the soil regulates the humidity and it saves the warmth during the nights.

After a late harvest our Pinot Blanc matures in Mosel-typical oak wood barrels, the so-called Fuder. Those barrels give the wine's aroma a waft of new wood. The fermentation takes three months whereas the storage takes place "sur lie" up until shortly before the bottling.

The Pinot Blanc show the Mosel's typical easiness and elegance. The bouquet is defined by the minerality of the slate terroir and the pear and quince aromas of the Pinot Blanc. The fruit and elegance of the wine is beguiling with power and richness in the background.

