



Meyer-Näkel

„Spätburgunder“

Vintage	2015						
Variety	Pinot Noir / Spätburgunder						
Wine growing region	Ahr						
Quality	QbA						
Taste	dry						
Soil	slate and greywacke decomposition stone						
Vinification	<ul style="list-style-type: none">- hand picking of the grapes- gentle treatment of the crop- crushed must fermentation- maturing in big old oak barrels- malolactic fermentation						
Character	<p>This wine is a typical traditional Ahr Pinot. In the nose you find a slightly earthy aroma of red berries like blackberry, blueberry and raspberry as well as ripe cherries, strawberries and blackberries with spicy traces of juniper and laurels. A smooth wine with elegant tannin structure and good substance.</p>						
Drink recommendation	At a drink temperature of 15-16°C this wine goes well with poultry, light meat, pasta and mushrooms as well as a spicy companion to grilled stronger spiced fish.						
Analyse	<table><tr><td>Alkohol</td><td>13,0 % vol.</td></tr><tr><td>Restzucker</td><td>3,3 g/l</td></tr><tr><td>Säure</td><td>5,8 g/l</td></tr></table>	Alkohol	13,0 % vol.	Restzucker	3,3 g/l	Säure	5,8 g/l
Alkohol	13,0 % vol.						
Restzucker	3,3 g/l						
Säure	5,8 g/l						