



IPHOFER SPÄTBURGUNDER QBA TROCKEN BB

THE VINEYARD: The location in Franken is ideal for Pinot Noir, with its warm, fertile, soil and adequate lime content underground. These grapes takes time to mature, so that its strength, full-bodiedness, and Burgundian aromas can balance out and unfold.

VINIFICATION: High, ripe grapes with highly trained color pigments are selectively harvested. After a gentle processing and a 2-week maceration and fermentation, the young wines are left to mature for 1 year in classic oak barrels.

GRAPE VARIETALS: 100% Pinot Noir

VDP CLASSIFICATION: Ortswein

ALCOHOL CONTENT: 13%

TASTE: Dry

TASTING NOTES: This Pinot Noir is comparable to similar wines from southern Burgundy; deep ruby red in color, it is full-bodied but light, with subtle aromas of wild blackberries, cherry, bitter almond, and a hint of vanilla. Dry yet soft on the palate, the velvety tannins add to the pleasurable drinking experience.

FOOD PAIRINGS: Beef, lamb, venison, pork, fragrant cheeses; goes very well with lighter dishes to set off its elegance

SERVING TEMPERATURE: 14-16° C or fresh from the cellar

