



Weißburgunder Bärnreiser 2016

ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness, creamy, endless pleasure

Serving Suggestion: Vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese



www.netzl.com

Technical Data:

Winery: Franz & Christine Netzl
Grape Variety: Weißburgunder – Pinot blanc
Name/Vineyard: Bärnreiser
Soil: loess and gravel
Vinification & yield: The wine was fermented in small oak barrels and remained on the lees for 6 month with regular stirring, to bring body and creamy structure to our Weißburgunder.
Vintage: Nice spring and summer at the beginning, late summer was cooler, which brought great aroma and fizzy and animating acidity. Fall was very warm and therefore we got very rich and ripe aromas.
Harvest Very ripe grapes were harvested by hand and hand selected at the end of September
bottles produced 7,000
Alc: 13.5
Residual Sugar: 8.0
Acidity: 5.2
Press:

UPC: 787 263 311 62

Select COLA: _____

6 bl/cs **layer: 14cs pallet: 126 cs**



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