

RÉSERVES & GROSSE LAGEN

These grapes, hand-selected from my finest vineyards, exclusively undergo wild yeast fermentation and maturation in 300 or 500 liter barrels. Following an extended stay on the lees well into the summer, the wines are bottled with neither filtration nor fining. There's an undeniable focus on the complexity inherent to my favorite varieties, accentuated with the gentle nuance of barrel aging. Wines of depth, elegance and structure — Slow Wine.

Pinot Noir Réserve



We noticed a small plot on the Nußdorfer Bischofskreuz site of particularly slow-growing Pinot Noir grapes. It involves a special variation of this grape variety which only produces small berries and corresponds to the ideal of the best juice shuck ratio. For this reason, the grapes can spend more time on the vine, giving us completely mature berries. Another vineyard is located on the Heiligenberg site in Maikammer on a hill with dense and limy subsoil. Planted with vines from Burgundy, this Pinot vineyard yields a complex fruit aroma. Together with the robust Pinot Noir from Nußdorf, the result is a multifaceted, dense wine with a complex finish. A very traditional maturation took place in the cellar: the small berry grapes were only partially

de-stemmed, crushed and fermented in small containers. Remontage or submerging the pulp was done manually several times a day. The wine was subjected to subsequent refining through maturation in the wood: half in new and the other half in used 300 liter barrels made of Vosges and Allier oak. Malolactic fermentation also took place in barrels. This red wine doesn't flaunt its German origin but stylistically corresponds to a Burgundy. It takes its time before presenting itself and is elegant rather than sturdy. A wine that speaks to you instead of shouting and more importantly it speaks for itself. By a yield equivalent of only 4000 kg/ha, the 2012 vintage is limited to seven barrels – it's the equivalent of a total production of some 2,800 bottles.

Cultivation area Palatinate

Grape variety 100% Spätburgunder

Bottle size 75 cl

Vintage 2015

Alcohol 13,3% vol.

Acidity 5,2 g/l

Residual sugar 0,5 g/l