



## WEISSBURGUNDER

Franken, Germany

Winzerhof Stahl



[www.winzerhof-stahl.de](http://www.winzerhof-stahl.de)

### Method & Production

Grapes are manually harvested, then transported to the winery in small boxes. Rigorous selection. Cool fermentation (roughly 14 ° Celsius) with natural yeast in stainless steel vats. Reductive winemaking is employed throughout.

### Tasting Notes

Intense aromatics with flavors of pears, grapefruit, melon, and gooseberry. Brilliant minerality and moderate acidity. Complex and juicy, yet unwaveringly lithe. Lingering finish.

### Food Matching

Beautiful when paired with fresh salads or a diverse range of Asian-inspired dishes. A

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
WS0224	Weissburgunder	Pinot Blanc	2024	12.5%	Screw Cap	6x0.75lt	No	No	Yes	No