

WEISSBURGUNDER

Franken, Germany

Winzerhof Stahl

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
White Wine										
WS0225	Weissburgunder	Pinot Blanc	2026	12.5%	Screw Cap	6x0.75lt	No	No	Yes	No