



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 | | | | | | | | | | |
| WS0221 | Weissburgunder | Pinot Blanc | 2021 | 12.5% | Screw Cap | 6X0.75lt | No | No | No | No |