



SITZIUS

since 1560

SPÄTBURGUNDER

Fantastic flavours of blackcurrant and sweet cherry, light toasted flavours – the taste experience is characterised by a fullness and fruitiness and by youthful gentle tannins.

0.75 l bottle, natural cork

13.5 % vol. Alc. 1.2 g/l residual sugar

4.8 g/l total acidity

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|---------------------|-----------------------------------|
| GRAPE VARIETY | Pinot Noir |
| FLAVOUR | dry |
| WINE-GROWING REGION | Nahe, Langenlonsheim & Laubenheim |
| SOIL TYPE | Nahe gravel & loess loam |

VINIFICATION

open mash fermentation, then 14 days cold maceration followed by biological acid reduction through lactic acid bacteria

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| STORAGE TEMPERATURE | 5–12° C |
| SERVING TEMPERATURE | 15–18° C |

This wine goes with...

Ideal accompaniment to roasted meats, stews and game dishes.

