

Pinot Blanc Rosenberg 2021

Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal :</i>	70 % Pinot Blanc 30 % Pinot Auxerrois
<i>Average Age of Vines :</i>	43 years
<i>Surface Area :</i>	0.61 ha
<i>Soil :</i>	Sandy clay and limestone
<i>Exposure - Slope :</i>	East, North-East Medium slope
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	48 hl/ha
<i>Density of planting :</i>	5 500 stock/ha
<i>Average Production :</i>	3 680 bottles
<i>Vinification :</i>	Natural Yeast. 10 month ageing in big-barrels on total lees.
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	5.60 g/l
<i>Sugar :</i>	1.8 g/l
<i>Alcohol :</i>	13,5°

Our Rosenberg vineyard is situated in Wettolsheim on a hillside with diverse geological characteristics and clay-limestone and sandstone soils. Our vineyard parcels are mainly east and north facing and planted on rich soils where the vines flourish. The wine produced here is ripe, round and elegant. Its distinctive characteristics will improve with bottle ageing.

