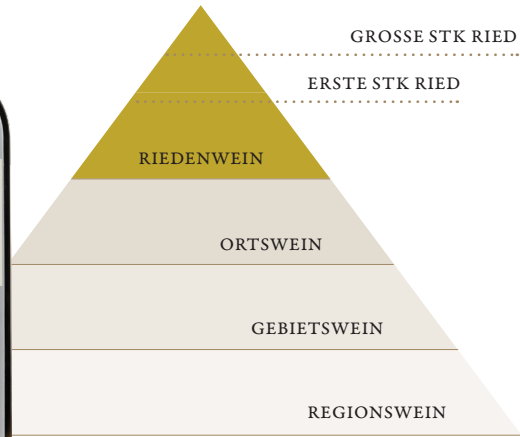


2021 Ried Jägerberg Grauburgunder Erste STK Ried

Alcohol 13,5 vol. %
Acidity 6,8 g/l
Residual sugar 1,6 g/l



Ried Jägerberg

The Jägerberg is south-facing site situated at approximately 350 meters above sea level. Here are growing Grauburgunder, Chardonnay and Weißburgunder, which develop a warm, floral fruitiness and a tightly structured, minerally palate. We focus on capturing the Jägerberg as an authentic character – the minerality and style – and filling the bottle with it.

Soil

Ried Jägerberg has a chalky based soil wie sandy and loamy structure. This mix is ideal for Burgundian grape varieties.

Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

Vinification

Handpicked grapes Spontaneous fermentation in oak barrels (1500 l).
16 months on fine yeast.

Tasting note

This Grauburgunder (Pinot Gris) Jägerberg presents itself in a medium yellow-green. Aromas of almond, apricot and graphite in the nose. On the palate it shows a light fruit sweetness with a well integrated acidity. The wine offers a full body with good length and high potential.

Drinking recommendations

Drinking temperature: 12 – 14°C

should be decanted

Fits perfectly with solid dishes, like braised lamb with gravy.

Falstaff 93

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