WEINGUT ACKERMANN

Wine Expertise

2024

GRAUBURGUNDER

TROCKEN



Gutswein 24/12

With Pinot Gris, the timing of the harvest is crucial for the resulting wine. If harvested too early, the wine will be thin and bland. If harvested too late, the grapes are often overripe, and the wine becomes too heavy on alcohol and flat.

Our 2024 dry Pinot Gris is perfectly balanced.

On the nose, it offers plenty of ripe fruit like pear and mirabelle plum, as well as exotic notes such as stewed pineapple and candied orange.

An uncomplicated drinking pleasure.

On the palate, it remains fresh, with a noticeable yet pleasant acidity and plenty of stone fruit aromas.

This combination of power and elegance makes it a versatile food pairing.

Soil: Deep loam and loess with weathered red sandstone.

Vinification: Very gentle processing of the perfectly healthy grapes. Medium maceration time. Cool fermentation.

Alcohol: 13 Vol.% **Sugar:** 7,7 g/l **Acidity:** 6,4 g/l

Like all our wines, this one is also estate-bottled. That means the grapes come from our own vineyards and are processed entirely in-house.

Organic wine, vegan, contains sulfites