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	2023 Rhe

Nierstein / Rheinhessen

2023 Rheinhessen Grauburgunder trocken

Vineyard sites:

Nierstein Nierstein is one of the seldom villages of Rheinhessen, which are located directly at the Rhein river.

Grape variety:

Vine age:

clay, leftovers of a coral reef 23 million years ago

100% Grauburgunder

20-30 years

Wine making	Technical notes		Tasting notes
Wine maker: Jochen Seebrich Yield: 70 hl / ha	Alcohol: Residual sugar:	12.0% vol 7.1 g/ltr	Pale yellow colour Flavours of ripe pear.
Harvest date: 20 <sup>th</sup> of September 202	Acidity: Oechsle:	6.4 g/ltr 78.0°	Slight herbal and mineralic aromas, well
Gentle pressing	fru M ve	balanced acidity, with a fruity finish.	
Temperature controlled fermentation at 12°C			Matches: sea food, venison, pasta, summer wine
Duration: 1,5 months			
Maturing on the fine yeast in 1000 litres stainless steel tank until bottling in March 2024			





Soil:

YESAN