



DÖNNHOFF



2017

DÖNNHOFF **Grauburgunder -S-**
(Pinot Gris) dry

BARREL-NR. 1724

Grown on the sloping sites of the middle Nahe region in weathered volcanic soil and loess loam.

Age of vines ca. 30 years

Yields ca. 30 hl/ha

100% selective hand harvest

Fermentation and ca. 6-9 months maturing on the yeast sediment in new Stückfässer (1,200 litre barrels) made of German oak.

Very robust Pinot Gris made from selected grapes. Ageing in the new oak barrel lends the wines an additional element of flavour without losing their varietal aroma. The perfect accompaniment to a meal.

Alc. 13 % Vol.



VDP. PRÄDIKATSWINGUT