



DÖNNHOFF



2017

DÖNNHOFF **Weißburgunder -S-**
(Pinot Blanc) dry

BARREL-NR. 1736

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

Age of vines ca. 40 years

Yields ca. 30 hl/ha

100% selective hand harvest

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

Selection of healthy, very ripe Pinot Blanc grapes. The wood aromas from the new Stückfässer of Palatinate oak lend the Pinot Blanc backbone and vigour, giving it great ageing potential and making it an outstanding wine to pair with food.

Alc. 13 % Vol.



VDP. PRÄDIKATSWINGUT