

WEINGUT *Kriechel*

2018er Ahr-Spätburgunder -B- trocken

This wine has a beautiful cherry-red color and its aroma structure is also reminiscent of cherries and various spices. On the palate there is a wonderful interplay of the fruit of the Pinot Noir, the minerality of the slate base and subtle roasted aromas, smoky wood with cocoa and coffee notes. A little acidity with floral traces in the finish, which gains cool juice with air. The velvety Pinot Noir - B - shows a successful interplay of power and elegance, which was also able to convince our Federal President and the Vatican.



Country of Origin

Germany

Growing Area

Ahr

Grape variety

Spaetburgunder

Analysis

Alcohol content 13,5%

Residual sugar 1,3 g/l

Acid 5,1 g/l

Extension method

selective hand picking at least 12 months

maturation in our unique Ahr oak barrels in 1st and 2nd occupancy

recommended drinking temperature

16-18°C

Recommendation

A wine that is fun and from which you would like to drink another glass. It goes well with meat e.g. Beef and game, as well as very good with pasta.

Awards

Offizieller Berlinale-Wein 2019

3. Sieger der Landwirtschaftskammer Rheinland-Pfalz
Kategorie „Ahr Spätburgunder“

92 Punkte Falstaff Spaetburgunder Trophy 2020