

WEINGUT DR. JOSEF KÖHR · HAUPTSTRASSE 68 · 67152 RUPPERTSBERG

Ruppertsberg Grauburgunder

Our Grauburgunder village wine is made from grapes sourced in our own Ruppertsberg vineyards. This wine impresses with its fresh aromas characterized by pear, gooseberry, pineapple and grapefruit as well as a pleasantly mild acidity. Thanks to its pleasant and aromatic nature, this Grauburgunder is also an excellent accompaniment to meals.

Vintage	2025
Origin	Ruppertsberg
Grape variety	Grauburgunder
Taste	dry
Aroma	Pear, gooseberry, quince, pineapple, grapefruit
Food pairing	Fish, white meat, pasta, salad, risotto but also very good on its own
Drinking temperature	10 – 12° C
Analysis	Alcohol: 12,5 % vol. Residual sugar: 7,0 g/l Acidity: 5,0 g/l
Quality level	Quality wine
Allergen information	Contains sulphites
Content [ml]	750 ml
Vegan	yes

