

WEINGUT DR. JOSEF KÖHR · HAUPTSTRASSE 68 · 67152 RUPPERTSBERG

## Ruppertsberg Spätburgunder

Our village appellation Spätburgunder grown in our Ruppertsberg vineyards. Matured in French oak barrique barrels for 5 months. The aroma delivers a fruitful sensation of cherry and raspberry, which is backed by subtle yet persisting hints of toasted oak, hazelnut and light tobacco. Intriguingly juicy and lively in the mouth. Its fresh and fruity character makes this Pinot noir an elegant pairing with medium-heavy meals.

Vintage	2025
Grape variety	Spätburgunder
Elaboration	5 months maturation in 225 l French oak casks
Taste	dry
Aroma	Cherry, raspberry
Food pairing	Salmon, duck, roasted chicken
Drinking temperature	16 – 18° C
Analysis	Alcohol: 14,5 % vol. Residual sugar: 1,3 g/l Acidity: 5,5 g/l
Quality level	Quality wine
Allergen information	Contains sulphites
Content [ml]	750 ml
Vegan	Yes

