

WEINGUT DR. JOSEF KÖHR · HAUPTSTRASSE 68 · 67152 RUPPERTSBERG

## Ruppertsberg Nußbien 2022 Spätburgunder Réserve unfiltered

A Pinot Noir elegant, powerful and long-lasting! Grown in our famous Ruppertsberg Nußbien vineyard, characterized by calcareous colourful sandstone soil. Fermented on the skins for over a month. The maturation took place for at least 32 months in French barriques with regular bâtonnage. This Pinot noir shows highly saturated reflexes of ruby red colour in the glass. On the palate an intense fruity aroma of Pinot Noir, typical cherry, is combined with powerful tertiary aromas such as tobacco, leather, salt and liquorice, which leave an intense impression in the mouth. Carefully bottled unfiltered to preserve maximum aroma.

Vintage	2022
Origin	Ruppertsberg Nußbien
Grape variety	Spätburgunder
Elaboration	More than 32 months maturation in new French 225 l oak casks
Taste	dry
Aroma	Wild berries, cherry, gingerbread, cloves, salt, liquorice
Food pairing	game, beef
Drinking temperature	16 – 18° C
Analysis	Alcohol: 14,5 % vol. Residual sugar: 1,1 g/l Acidity: 6,4 g/l
Quality level	Prädikatswein Spätlese
Allergen information	Contains sulphites
Content [ml]	750 ml
Vegan	Yes

