

ÖKONOMIERAT REBHOLZ · GERMANY

Spätburgunder GG Siebeldingen Im Sonnenschein, 2018

Im Sonnenschein, Siebeldingen, Pfalz

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13.5%	2018 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Bouquet of spicy aromas (carnation, cinnamon, cardamom), smoky and crunchy notes (smoked bacon, laurel, tobacco) and fruity components (red forest fruits, sour cherry). A very intense, extract-rich and dense Pinot Noir, which also shows the smoky-spicy, fruity taste on the palate, but also retains a lot of elegance, suppleness and delicacy thanks to its velvety, present tannin. A great Pinot Noir at the beginning of his long life!

About the wine

Im Sonnenschein is Rebholz's top Pinot Noir site in Siebeldingen: south-facing slopes on Muschelkalk, a 220-million-year-old shell limestone full of marine fossils. Hand-selected grapes are destemmed, cold-soaked and fermented in stainless steel, staying on the skins for about three weeks. Rebholz has been certified organic since 2005.

Winemaking

MATURATION	24 months ageing in barrels on fine yeast in mostly new French oak facts and the Palatinate
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Cellar and service

SERVE AT	15–16 °C
AGEING POTENTIAL	12 - 15 years
FOOD PAIRING	Beef, Veal, Game (deer, venison), Poultry

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Siebeldingen Im Sonnenschein: ZEE-bel-ding-en im ZON-nen-shine; Spätburgunder: SHPAYT-boor-goön-der

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