

RUDOLF FÜRST · GERMANY

Franken Spätburgunder Trocken

QbA Tradition, 2022

Franken, Franken

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13%	2022 · 750 ml

STILL, LIGHT-BODIED



LABEL

Tasting notes

The wine offers aromas of red cherry, raspberry, and light strawberry notes. On the palate, it is fresh and smooth, with soft tannins supporting the bright red fruit flavors. Feeling it at the end with clean, light, and pleasantly refreshing.

About the wine

vinified in open-top fermenters with a gentle cool-down after harvest to 10-13°C and a spontaneous ferment starting a few days later. At the early stages of the ferment there are just gentle pumpovers that are replaced by punchdowns in the latter stages of the ferment. After 17-21 days on skins the wines are pressed in a basket press and put into 228l barrels. While this goes for all the Fürst Pinot Noirs, this is the only wine that has no new wood at all and just stays in barrel for one year before being bottled unfiltered.

Awards

Wine Advocate (Stephan Reinhardt) 2024 — 92 points (2022)

Winemaking

MATURATION 13 months in used, small wooden barrels.

Cellar and service

SERVE AT 18–20 °C
AGEING POTENTIAL 5 - 6 years
FOOD PAIRING Grilled meats, roasted chicken, and light pork dishes. It also works nicely with pasta, pizza, and casual overseas dishes. Its light and fresh style makes it also suitable for easy meals and everyday dining.

Say it: Rudolf Fürst: ROO-dolf FÜRST; Franken: FRAHN-ken; Spätburgunder: SHPAYT-boor-goon-der; Trocken: TROK-ken

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