



White Burgundy Trocken

WINE DESCRIPTION:

Embark on a journey of refined elegance with our Weißer Burgunder from the esteemed Franken Region of Germany, where centuries of winemaking tradition converge with a commitment to excellence in every bottle. With its luminous golden hue and inviting aromas, this Weißer Burgunder beckons with an irresistible allure that captivates the senses from the first pour. Immerse yourself in a symphony of aromatics, as delicate floral notes mingle with hints of ripe stone fruits and whispers of honeyed almonds, creating an olfactory experience that promises delight with every inhalation. On the palate, experience the full expression of this noble grape variety, as flavors of juicy pear, golden apple, and a touch of citrus unfold with precision and grace, supported by a backbone of vibrant acidity and a subtle minerality that speaks to the wine's terroir. Crafted with meticulous attention to detail, our Weißer Burgunder embodies the essence of Franken's winemaking heritage, reflecting the region's cool climate and limestone-rich soils in every sip. Whether enjoyed on its own or paired with an array of culinary creations, from delicate seafood dishes to creamy risottos and savory poultry, this wine offers a versatility that knows no bounds, inviting you to savor the moment and celebrate life's simple pleasures.

REGION:

The Franken Region is located middle to eastern Germany in the state of Bavaria. The soil, the grapevine variety, the microclimate, and the winegrower's love for their vines, along the River Main and on the slopes of the Steigerwald, there are vineyards as far as the eye can see. All these elements contribute to top quality wines. The Bocksbeutel bottle is almost synonymous with quality wines and wines with special attributes specifically from the Franken Region.

SOILS:

Shell limestone

VINTAGE: 2022

ALCOHOL: 12.5% VOL.

ACID: 5.5 G/L

RESIDUAL SUGAR: 0.5 G/L

ESTATE BOTTLING/BOCKSBEUTEL

CONTENTS: 0.750 ML

WHITE WINE FROM FRANCONIA/GERMANY

CONTAINS SULFITES

DRINKING TEMPERATURE: 7 – 10 °C / 44-50 F



Lucky Grapevine
IMPORTS, INC.

Since the 1920's, Paul Schmitt took over his parent's mixed agricultural business and built it into a widely respected winery. Today our family run winery produces exclusively natural, pure, fully fermented wines that are never fortified with any added sugar. You will receive natural, authentic reflections of the respective variety, location and vintage. With this winemaking philosophy, you do get honest and characterful wines that are second to none.

Weingut
TROCKENE SCHMITTS
Randersacker
Ferienwohnungen