




IMMICH-BATTERIEBERG

# MONTENEUBEL SPÄTBURGUNDER 2017

Origin:	Germany
Site:	Monteneubel 
Site Type:	steep slope
Varietal:	Spätburgunder 100 %
Geographical Orientation:	south
Soil:	red slate



## CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Maturing:	barrique   24 month(s)

## DATA

Wine Type:	Still wine   dry
Alcohol:	12 %
Residual Sugar:	0.4 g/l
Acid:	5.5 g/l



## WINE DESCRIPTION

Strukturiert, fester Pinot Noir klassischer Machart - mit 100% Rappen vergoren, 32 Tage auf der Maische, 2 Jahre Ausbau im gebrauchten Holzfass - spiegelt mit Leichtigkeit und Tiefe perfekt den roten Schiefer des Enkircher Monteneubels.

## WINERY

Immich-Batterieberg Winery is located in the beautiful Mosel Valley of Germany and has been family owned for over 100 years. It is situated on a steep hillside with terraced vineyards spanning several kilometers. The winery offers an array of top wines which are carefully vinified in a modern winemaking facility.