Weingut Willems-Willems

2018 Weißer Burgunder trocken

vintage: 2018
grape variety: Weißer Burgunder
taste.: trocken
producer region: Mosel (Saar)
alcohol: 12,5 % vol.
acidity: 6,9 g/l
residual Sugar: 7,2 g/l

This Weißer Burgunder grows on warm, southwest-facing vineyard slopes where the gray slate soils store the sunshine by day and distribute it back to the vines by night. As a result, the fruit can stay longer on the vine, encouraging supple, juicy wines with intense aromas of melon and banana. The unmistakable Saar acidity provides a final polish and clarity that inspired the diamond on the label.