

# Product Sheet

Vintage:	2018
Name:	Wehlener Klosterberg***
Grape Variety:	Pinot Blanc
Quality:	Qualitätswein
Alcohol:	13,5% vol.
Bottle Size:	750 ml

## Origin

This 24 hectare (59 acres) steep slope constitutes our “home vineyard” immediately adjacent to the estate. The soil is composed of light- to medium-weight, stony weathered Devonian slate with considerable iron content. The forest at its upper end provides for an outstanding, balanced supply of water. Wines from this vineyard are elegant, racy, very zesty, and possess profound minerality.

## Vinification

The grapes were harvested in October. After a gentle crushing, the 100% healthy grapes received several hours of skin contact to extract aroma and minerals. A slow, cool, spontaneous fermentation allowed the wine’s multi-faceted fruity aromatics to fully develop. Maturation in barrique with extended lees contact served for further complexity.

## Tasting Note

From the oldest vines and aged for 10 months on the lees in 100% new oak, the 2018 Pinot Blanc Wehlener Klosterberg\*\*\* is enormously deep, concentrated and aromatic on the rocky and terroir-expressive nose that indicates perfectly ripe fruit and richness. On the palate, this is a full-bodied, rich and intense, very powerful but also refined and elegant, silky-textured Pinot with great finesse and mineral elegance on the endlessly pure and sustainably salty finish. It's an impressive Pinot Blanc in its own league. Drink Date: 2025-2045 (S. Reinhardt – Wine Advocate, Oct 2020)

## Serving Temperature

10-12°C

