GRAUBURGUNDER dry

Haardt



TASTING NOTE

Thanks to its crystal clear melon and apple bouquet, and juicy body with a subtle nutty aftertaste, the Haardt Grauburgunder can be combined with modern cuisine in many different ways.

VINTAGE 2023

HARVEST Handpicked with careful selection

WINEMAKING Cool fermentation in stainless steel

VINEYARD Region: Pfalz Vineyard site: village of Haardt Soil: Haardtsandstein Yield: 55 hl/ha

CLASSIFICATION VDP.Ortswein

GRADE Qualitätswein

ANALYTIC DATA Alcohol: 12.5 % vol. Acidity: 6.0 g/l Residual sugar: 2.5 g/l

DRINKING SUGGESTION Now until 2029





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