

FRANZ
KELLER



LEH GG
PINOT BLANC
2018

VINEYARD:	Oberbergener Bassgeige "Im Leh"
VARIETAL:	Pinot Blanc
VINTAGE:	2018
TASTE:	dry
REGION:	Baden/Kaiserstuhl
CLASSIFICATION:	VDP.GROSSE LAGE We use only the best, carefully selected, grapes from the best vineyards and parcels: Schlossberg, Kirchberg, Eichberg, "Im Leh" and "Kähler". These wines mature in our finest barrels. They have unique character, potential, and finesse – truly unique grand crus!
SOIL:	tephrit with chalk crystals and chalk veins
MATURITY:	12 months in oak barrels (350l), followed by 6 months in stainless steel on its lees
CLOSURE:	Natural Cork
ALCOHOL:	12,5 %vol
ACIDITY:	6,2 g/l
RESIDUAL SUGAR:	1,8 g/l
SERVING TEMPERATURE:	8-12 °C
ALLERGENS:	contains sulphites
TASTING NOTES:	aromas of yellow stonefruit with moderate notes of oak, noticeable minerality, slightly nutty and smoky, yet smooth and juicy finish
PAIRING RECOMMENDATION:	codfish, risotto, poularde

WEINGUT FRANZ KELLER

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