

# WEIßBURGUNDER- ANDREAS BENDER

Mosel



**CLASSIFICATION:** Mosel QbA

**BLEND:** 100% Weissburgunder (Pinot Blanc)

**WINEMAKER:** Andreas Bender

**VINEYARD:** \_\_\_\_\_

Young winemaker Andreas Bender makes wine in the Pfalz and the Mosel. For this wine he sources grapes from selected steep vineyards from the Middle Mosel, with slate soils and Continental climate.

**VITICULTURE:** \_\_\_\_\_

Viticulture is Organic. Vines are trained in Guyot.

**WINEMAKING:** \_\_\_\_\_

Spontaneous fermentation followed by temperature controlled fermentation in old oak casks, then matured in stainless steel tanks to capture the crispness and full flavours of authentic Pinot Blanc. Finished wine has 5g of residual sugar.



**WEBSITE:** <http://www.bender-wine.com/>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:** \_\_\_\_\_

Dry and elegant wine with fine aromas of stone fruit; rich and well balanced on the palate. A lively acidity and freshness provides the right undertone for a pleasant, long finish.