

PINOT NOIR - ANDREAS BENDER

Pfalz



CLASSIFICATION: Pfalz QbA

BLEND: Pinot Noir

WINEMAKER: Andreas Bender

VINEYARD: _____

The Pfalz lies between the Haardt Mountains and the River Rhine in southwest Germany, just north of the Alsace. Like Alsace, the mountains protect the area from cold and wet Atlantic weather, making it one of the warmer and drier areas of Germany. Grapes do well here and it's possible to ripen red varieties consistently. The Pinot Noir for this wine is sourced from a single, south-facing vineyard in the Haardt mountains. Soils are chalk and clay. Vines are trained Guyot.

VITICULTURE: _____

Andreas works sustainably. As well as his own vineyards he works with trusted growers who farm to his specifications.

WINEMAKING: _____

Winemaking is low intervention. Fermentation with natural yeasts in old oak barrels. The wine then matures in a combination of French and American oak barriques.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright aromas of red fruits and subtle spicy notes. Balanced and well-structured on the palate with soft tannins and a long finish.