

Koehler-Ruprecht

2018 Koehler-Ruprecht Spätburgunder Kabinett trocken

Pinot Noir



alc: 12,0 % vol.

TA: 5,7 g/L

RS: 0,1 g/L

- Teilweise Handlese, teilweise mit der Maschine
- Trauben werden entrappt
- Spontangärung in offenen Maischegärbottichen, Lesebütten und Stahltanks
- Auf der Maische für vier bis sechs Wochen
- Ausbau im traditionellen ovalen Pfälzer Eichenholzfass (600-2400L) und alten Barriquefässern für 1,5 bis 2 Jahre
- Leichte Filtration vor der Abfüllung

WEINGUT KOEHLER-RUPRECHT GMBH

Weinstraße 84, 67169 Kallstadt, T +49 (0) 63 22.18 29, F +49 (0) 63 22.86 40
info@koehler-ruprecht.com, www.koehler-ruprecht.com

Koehler-Ruprecht

2018 Koehler-Ruprecht Spätburgunder Kabinett trocken

Pinot Noir



alc: 12,0 % vol.

TA: 5,7 g/L

RS: 0,1 g/L

- grapes are partially hand picked partially by machine, then destemmed
- spontaneous fermentation in steel tanks and harvest bins
- on the skins for four to six weeks
- aging in traditional oval-shaped oak barrels ranging from 600 to 2400 liters and old Barriques for around 1.5 to 2 years
- light filtration before bottling

WEINGUT KOEHLER-RUPRECHT GMBH

Weinstraße 84, 67169 Kallstadt, T +49 (0) 63 22.18 29, F +49 (0) 63 22.86 40
info@koehler-ruprecht.com, www.koehler-ruprecht.com

2018 Weingut Koehler-Ruprecht Spätburgunder Kabinett trocken

The unfiltered 2018 Spätburgunder Kabinett trocken displays a medium-dark cherry color and opens with a pure, tart and refreshingly sour bouquet of cherry, blueberry and redcurrant, with spicy notes and nice reduction. On the palate, this is a silky-textured, fresh, elegant, medium-bodied and stimulating Pinot with a fine tannin and acidity complex. The finish is remarkably intense and refreshingly fruity. A remarkably good red at 12% natural alcohol. 2018 wines with such freshness and purity are very rare, especially among the red wines. A unique wine! Tasted from AP 120 in July 2020.

- Stephan Reinhardt (August, 2020)