

Weingut Hunn

Gottenheim am Tuniberg

www.weingut-hunn.de



Type of Wine

Grauburgunder (Pinot Gris)

Quality level

Qualitäts wine of appellation *Baden*

Vintage

2018

Soil type

Clay with fine layers of loam

Vinification

Hand picked and selected grapes, 6 h cold soak. Natural clarification. Temperature controlled fermentation and ageing on the fine lees for 3 months in oak barrel

Variety

100% Grauburgunder (Pinot Gris)

Colour

Light yellow with greenish reflections.

Taste

Intense exotic flavors of ripe papaya and mango. On the palate, it is savory with intense tropical fruit flavors. In the aftertaste, juicy with a long lasting finish and emphasized minerality.

Food pairing

It goes well with salad, soup, fish, seafood.

All kind of meat, vegetables

Analytical data

Alcohol	14,0 % vol.
Residual sugar	2,6 g/l
Total acidity	6,5 g/l

Packaging

Bottle	75 cl
Carton	6 or 12 bottles
Closure	Long-cap (Tin-Sarane liner)

The Wild Youngsters

Striking wines full of character that impressively demonstrates the potential of the Tuniberg loess terroirs. Subtle scents and many-faceted aromas make every sip a unique savoury experience. Enjoy as a strong companion to food or simply for relaxation.