

— FAMILIE —

ALLENDORF

ASSMANNSHÄUSER FRANKENTHAL SPÄTBURGUNDER TROCKEN

VDP.ERSTE LAGE®

— THE WINE —

The delicate Frankenthal convinces with its profound nature. A grippy wine with a cool acidity and delicate at the same time. A deep Spätburgunder with spiciness and minerality. **Tip: please decant me!**

— THE VINEYARD —

VDP. Erste Lage designates first-class sites in Germany with an autonomous profile. They provide optimal growing conditions for consistently producing wines of the highest quality. The sites are carefully defined and delimited by the VDP regional associations. To the east of the world-famous Höllenberg, our 30-50-year-old vines grow on quartzite and slate weathered soils.

The steep north-south slopes provide an ideal exposure for the excellent Spätburgunder of this site.

— THE IDEA —

The steep and sunlit slopes give the Frankenthal a special identity. In order to preserve this identity, the wine is aged exclusively in second and third use barriques. After 18 months in wooden barrels, in which the unique minerality is not masked, the wine is bottled unfiltered.

— THE PAIRING —

Fillet of beef or Iberico pork cutlet are the ideal partners for this Pinot Noir.

JAHRGANG

REBSORTE

RESTZUCKER

SÄURE

ALKOHOL

TRINKEMPFEHLUNG



WEINGUT

FRITZ ALLENDORF