

WEINGUT BOSSERT

2015 BOSSERT SPATBURGUNDER

TASTING NOTES

This Delicate Ruby hued wine starts out very subtly on the nose with pleasantly restrained aromas of alpine strawberry, wet river stones and fenugreek. The ethereal personality extends to a palate which is actually very fruitful and borderline opulent while maintaining remarkable precision of texture/structure.

The vibrant acidity helps to lift strawberry, rhubarb, and bing cherry fruit to the forefront while broad background flavors of stone and fresh cut herbs delineate clear edges for the succinct yet elegant finish. Just one more sip seems to be a thing with this wine.

TECHNICAL DATA

VINTNER	Phillip, Johanna and Emily Bossert
WINEMAKER	Phillip Bossert
VARIETAL	100% Pinot Noir (Spatburgunder)
APPELLATION	Rheinhessen
PRODUCTION	400 Cases
RS/ACID	.5 g/L/6.5 g/L
AGING	Stainless steel for 18 months
VINEYARD SOURCE	Konigstuhl and Hollenbrand in the town of Gundersheim
SOIL	Loess with large veins of Limestone



BACKGROUND

The Bossert family has been tending to their vines in the town of Gundersheim since 1848. The family made the decision to start making wine under their own label back in 2004. With much consideration, the Bosserts have chosen the three best grapes they feel they can cultivate; Riesling, Pinot Bland, and Pinot Noir. In their cellar, the young winemakers are not much different than their ancestors of 1848. Today Phillip and Johanna Bossert, brother and sister, tend to the vines and wines using their experience from some of Europe's most prestigious wineries in Switzerland, Austria, Germany and France. The vineyards are farmed organically, and local sheep are used to defoliate the vineyards.