WEINGUT BOSSERT
2018 PINOT BLANC

TASTING NOTES

The 2018 Pinot Blanc is a pale yellow with green reflections. Aromas of white flower, white peach, and banana peel. Medium bodied, with just ripe fruits of peach, lemon, white strawberry, and banana. The acid leads this wine making it perfect for salads, seafood, chicken and pork.

TECHNICAL DATA

VINTNER Phillip, Johanna and Emily Bossert
WINEMAKER Phillip Bossert
VARIETAL 100% Pinot Blanc (Weisburgunder)
APPELLATION Rheinhessen
PRODUCTION 800 Cases
RS/ACID 3.5 g/L/6.8 g/L
AGING Stainless steel for 9 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.