

Bercher 2022 Grauburgunder Jechtinger

WineWise Code	GBE-GBJ22
Country	Germany
Region	Baden - Kaiserstuhl
Color/Style	White
Destemming	Complete
Fermentation Vessel	Oak
Additional Fermentation Notes	The wine was fermented and aged on the fine lees in a traditional big oak cask (3800 Liters)
Aging Vessel	100% Cask
Aging Duration (months)	7
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Cultured
Malolactic Conversion	No
Additional Maturation Details:	7 months lees contact in the cask with stirring
Added Sulfur	Yes, 112 mg/L
Varieties	100% Pinot Gris
Residual Sugar	1.1
ABV	12.5
Acidity	6.9
Closure	Screw-top
Annual Production	800
Other Wine Facts	Mineralic yet lush Grauburgunder with exceptional grip. Aromas of pear, walnut and quince. Wonderful crisp with good structure and lingering finish. Goes well with white meats, poultry and truffled polenta.
Soil Types	Volcanic
Elevation (meters)	270
Vine Age	25
Yields (hl/ha)	60
Farming Practices	Practicing sustainable
Harvest Method	Hand-harvested

WineWise Notes on Producer:

The Kaiserstuhl can justifiably claim to be the single best-known district of Baden. Its volcanic soils and singularly warm climate give rise to powerful, vibrant Pinots of every type. Cousins Martin and Arne Bercher are the tenth generation of the family to run this highly-reputed estate, one of several we represent that are members of the VDP (indeed, Arne is V.P. of the Baden chapter).

WineWise Notes:

The loess-rich soils of the village of Jechtingen produce a more delicate style of wine that we thought offered a charming counterpoint to some of the other Pinots Gris in the selection. The impression is tender but well-braced, with a billowing quality to the fruit and a deliciously sweet-fruited yet spicy aftertaste. It is however a real trocken wine!

