



WEINGUT
BURG RAVENSBURG

est 1851

LOCATION

Germany > Baden >
Kraichgau > Sulzfeld

VARIETY

Pinot Noir

WINEMAKER

Claus Burmeister & Daniel Rupp



SCIENCE

ABV: 12.50%

SUGARS: 0.50 g/l

TOTAL SO₂: 67 mg/l

TOTAL ACIDITY: 6.00 g/l

Pinot Noir Baden VDP

EXPERIENCE

NAME: In the quality hierarchy of the VDP, or Verband Deutscher Naturweinversteigerer, this wine is an Ortswein, akin to Village level in Burgundy. This wine comes from a selection of vineyards in the village of Sulzfeld, around Ravensburg Castle.

CHARACTER: The nose leans toward darker fruits like cherry, blackcurrant, and tart plum. Classically medium bodied for a Pinot Noir its overall complexity is bolstered by a balanced earthiness, round tannins and a wonderful acidity.

ENJOY WITH: The approachable yet complex nature of this wine makes it a match for anything from chicken liver mousse with cherry compote to roasted pork and braised root vegetables. It would also shine with duck tacos, or maybe even just homemade chex-mix.

BEST RESULTS: Enjoy at 60-65°F.

EXPRESSION

FERMENTATION & EXTRACTION: The fruit is hand harvested and sorted once in the vineyard. Destemmed and then sorted through an optical sorter. The whole berries cold soak for 24 hours. In keeping with a minimal intervention approach, gravity flow is utilized wherever possible. Fermentation is spontaneous, lasting 4 weeks and taking place in used barrels, followed by malolactic fermentation.

ELEVAGE: Aged for 8-12 months in used, oak barrels ranging in size from 600L-5000L. A selection of which are made of oak harvested from the local forests, considered a natural continuation of the Vosges forest in France.

FINING & FILTERING: Unfined. Light filtration with Diatomaceous earth (Kieselgur).

SULFUR: Minimal amounts are added after malolactic fermentation.

SOURCE

FARMING: Certified Organic and Biodynamic (Demeter). The estate's focus is on biologically active soil through multiple techniques including the use of cover crops, creating their own compost and following the lunar calendar. No synthetic chemicals are used, and all plots are cultivated according to their VDP classification level. They balance these traditional methods with newer technologies, including a trial program using drones to spray biodynamic preparations in the vineyard.

LAND: The soils are limestone and gypsum marl, called gypsum keuper, on steep slopes rising to a 25% gradient at 620-950 ft. a.s.l.

VINE: The majority of the vines were planted between 1990-2000.

HARVEST & PRODUCTION: 100% hand-harvested, with 2,500 cases produced on average.

