



LOCATION

Germany > Rheinhessen

VARIETY

Weissburgunder (Pinot Blanc)

WINEMAKER

Markus Roll & Stephan Sängler



SCIENCE

ABV: 11.50%

SUGARS: 6.20 g/l

TOTAL SO₂: 54 mg/L free SO₂

Max.100 mg/L total SO₂

TOTAL ACIDITY: 6.60 g/l

Weissburgunder Rheinhessen QbA

EXPERIENCE

NAME: Weissburgunder is the German name for Pinot Blanc. Rheinhessen is the region where the grapes are grown, and QbA stands for "Qualitätswein bestimmter Anbaugebiete", which translates to "quality wine from a specified region."

CHARACTER: Röss Pinot Blanc is light and fruity in character, lifted by a fresh, elegant acidity. A slightly creamy texture gives the wine a wonderfully balanced finish.

ENJOY WITH: Because of the wine's balance and freshness, it makes a great aperitif wine for social settings. Pair with white meats, delicate seafood, creamy or egg-based dishes, and fresh spring vegetables or summer salads.

BEST RESULTS: Serve chilled at 40-46° F, within 2 to 3 years of the vintage.

EXPRESSION

FERMENTATION & EXTRACTION: An early harvest is gently pressed and allowed to settle overnight. Fermentation takes place with a neutral yeast in temperature-controlled stainless steel tanks and rests on the lees before it is lightly fined and filtered before bottling.

ELEVAGE: Stainless steel tanks for 3-5 months on the lees.

FINING & FILTERING: With just one pass through a gentle, dynamic cross-flow/surface filtration in January. Vegan.

SULFUR: Small, measured doses are added to protect the must and wine from oxidation. The first minimal addition of 10 ppm occurs right at crush, followed by 50 ppm after the wine has settled. Before bottling, a precise chemical analysis is performed to ensure long-term stability in the bottle.

SOURCE

FARMING: Sourced from EU certified organic vineyards throughout the Rheinhessen.

LAND: Predominantly sourced from gentle south-facing slopes with an average of 150 meters in elevation. The soils in Rheinhessen tend toward limestone, clay, and loess. A dry region with lower humidity decreases disease pressure, making it ideal for organic farming practices.

VINE: Younger vines, with the majority of the vines being planted in the early 2010s.

HARVEST & PRODUCTION: Mechanically harvested to provide the best value, with 2500 cases produced.

