



STEITZ

EINZELLAGENWEIN

Pressed from grapes of our very best single vineyard sites



ANNO
2017



Eichelberg | Rheinhessen



Spätburgunder | Pinot Noir 100%



Porphyry



Barrique barrel



13,5 %vol | Alcohol
0 g/l | Residual sugar
5,7 g/l | Acidity



Sulfites



06 | STEITZ order number



4260151040607 | Bottle
4260151040669 | Case



In the nose it already displays strong, herbal-spicy notes of rosemary and clove. On the palate it is just as refined with flavors of amarena cherry and elegantly integrated tannins. The maturation time of 30 months in barrique barrels rounds off the typical varietal acidity to a refreshing, noticeable breeze. In the finish there is great mineral grip – the terroir sends its regards!



A premium wine that matches top quality cuisine, for example lamb loin with a herb crust. But it is a perfect partner for game, such as saddle of venison or venison goulash, too.



Perfect for consumption now and until 2030



16°-20° Celsius | 60-68° Fahrenheit



Burgundy wine glass