FRANZ KELLER



OBERBERGENER PULVERBUCK 1G
PINOT BLANC
2024

VINEYARD:	Oberbergener Pulverbuck; this remarkable single vineyard is situated on 400 meters (approx. 1300 feet), at the edge of the forest. Its unique soil is composed of powdery loess on weathered volcanic rock with significant chalk deposits. Following spontaneous fermentation, maturation occurs in traditional oak barrels leading to a refreshing, mineral driven and slightly tangy Pinot Blanc - a true classics for over 40 years.
VARIETAL:	Pinot Blanc
VINTAGE:	2024
TASTE:	dry
REGION:	Baden/Kaiserstuhl
CLASSIFICATION:	VDP.ERSTE GEWÄCHSE
SOIL:	loess, loam on top of carbonatite
MATURITY:	12 months in large oak barrels, 6 months in stainless steel, partially spontaneous, partially malolactic fermentation
CLOSURE:	Natural Cork
ALCOHOL:	12,5 %vol
RESIDUAL SUGAR:	0,0 g/l
SERVING TEMPERATURE:	10-12 °C
ALLERGENS:	contains sulphites
TASTING NOTES:	aromas of yellow stone fruit, slightly tangy, lively acidity, balanced finish

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