

Freiherr von Gleichenstein 2016 Grauer Burgunder Hofgarten trocken

WineWise Code	GVG-GBH16
Country	Germany
Region	Baden
Subregion	Kaiserstuhl
Color	White
Alcohol by Volume	13
Acidity	6.4
Residual Sugar	2.2
Closure	Screw-top
Annual cases produced	40,000-60,000
Varieties	100% Grauer Burgunder
Pumpover or Punchdown?	No
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Filtered?	Yes
Yeast	Spontaneous
Added Sulfur	Yes
Vineyard Name	Hofgarten
Soil Type(s)	Loess, Volcanic, Loam
Vineyard Aspect	Northeast
Vine age (years)	25
Vine Yields hl/ha	60
Farming practices	Conventional
Grape Picking	Hand-harvested



Notes from the producer:

The grapes for the gray burgundy are filled directly in front of the conveyor belts without destroying and crushing in the press. Due to the long press time of 6 to 8 hours. After the must clarification by sedimentation parts of the musts are spontaneously fermented. The wines remain in the wine yeast over a period of 3-5 months to achieve a harmony of the wine structure.

WineWise Notes:

Johannes made impressive Pinot Gris wines in 2016, starting with this exemplary “entry level” version. With 20% aged in old wooden casks, it pushes all the necessary buttons. Limpid and spicy, it has good texture and sprightly acidity – the feature so often missing in Alsatian examples.

This is a 500 year-old estate with monastic origins currently run by the young and dynamic Johannes von Gleichenstein, who impishly calls his top wine “Baron Philipp”, on the grounds that they are a noble family and Philipp is his son’s name. One suspects that he would welcome a lawsuit from the Rothschilds of Bordeaux, with all its attendant publicity! However, even without that, the wines are deserving of attention, offering fidelity to their soils and very good value. We expect to add whites to the two Pinots Noirs we have initially selected.

