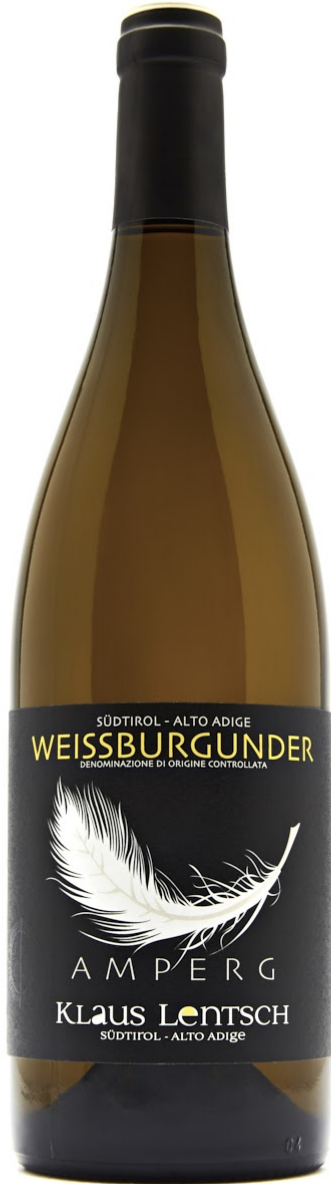


KLAUS LENTSCH

WEISSBURGUNDER 'AMPERG'



The Weissburgunder (Pinot Bianco) possesses a delicious freshness and fruitiness. The colour is luminous pale yellow with a greenish glow. The aroma is fresh and racy, reminiscent of green apples and meadow blossoms. On the palate it is full, fresh and lively with a surprising and impressive body. Recommended with fish dishes or as a good aperitif.

Color: White

Grapes: 100% Weissburgunder (Pinot Bianco)

Soil: Alluvial with porphyry-volcanic stratification

Age of Vines: 25 Years old

Altitude: 380 m

Yield: 75 Hl/Ha

Vineyard Cru(s): Amperg

Farming practices: sustainable

Yeast: cultured

Skin maceration: 6 hours

Malolactic fermentation: no

Fermentation: 90% In Stainless Steel Tanks, 10% in tonneaux

Aging: 8 months on the lees with 10% in 2nd passage oak barrels with batonnage

Production: 12,000 bottles per year