

# HEERKRETZ GG 2022

VDP.GROSSE LAGE®



## WINE DESCRIPTION

Clear, ruby-red color, dark violet tinges

Intensive and complex aromas of ripe black cherries and raspberries supported by spicy notes of clove and tobacco, light balsamic traces, cedary notes

Dry, filigree acidity, pronounced mineral notes, noticeable tannin structure, full-bodied, very well balanced, very long finish

## SEICIAL FEATURES

Maturation: 18 months in used French oak barriques

Selectively hand-picked in late season

Sourced from a single parcel in the HEERKRETZ Grand Cru site, extremely stony gravel and clay soil, a high level of shell calcium, sub-soil of porphyry rock

Acidity	5,4 g/l
Residual sugar	0,1 g/l
Alcohol	12,5 % vol

