

GRAFT
WINE COMPANY

**BULLSHIT! GRAUBURGUNDER / EMIL BAUER &
SOHNE / 2017 / PFALZ / GERMANY**

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PRODUCER

This family business is on its fifth generation of winemakers, after brothers Alexander and Martin took over from their father Norbert in 2011. They set out on a radical, even controversial path to show German wines in a new and irreverent light. Their names and labels of course captured the imagination – their wines have featured pit-side at the German Grand Prix – but naturally the wines taste brilliant too.

B
WEINGUT
EMIL BAUER
& SÖHNE

VITICULTURE + VINIFICATION

Fermentation is done in stainless steel to preserve fruit and freshness.

TASTING NOTE

This family business is on its fifth generation of winemakers, after brothers Alexander and Martin (above) took over from their father Norbert in 2011. They set about on a radical journey to show German wines in a new and irreverent light. I don't know if the Germans have an equivalent idiom for "tongue in cheek", but these wines are it! Alexander and Martin still make the same delicious wines as their father, from twenty-nine acres of vineyards in the southern Pfalz. Yet with a bit of a twist

FACTS + STATS

WINEMAKER	ALEXANDER BAUER
VARIETIES	GRAUER BURGUNDER
APPELLATION	PFALZ
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.5 %
SUGAR	6,2 G/L
TOTAL ACIDITY	6,1 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	NO
TOTAL SULPHUR	- MG/L

