

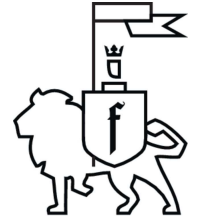
GRAFT
WINE COMPANY

RHEINHESSEN PINOT BLANC / WEINGUT FREY /
2019 / RHEINHESSEN / GERMANY

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PRODUCER

For four generations now, the Frey winery is located in the heart of the village Ober-Flörsheim, the highest elevated municipality in south-western Rheinhessen. Philipp and Christopher Frey, the youngest generation of the family are now in charge to operate the winery, beginning from the vineyard to the bottling. Since 2013 the grape-growing follows the EU-guidelines for organic viticulture. Near-natural fermentation, initiated by yeast from the vineyard and ageing oak barrels, barriques and stainless steel characterise the wines. The estate grown wines are organically farmed.



FREY

VITICULTURE + VINIFICATION

Grapes are hand harvested from vineyards that are farmed organically. The Rheinhessen is one of Germany's driest regions (annual rainfall of just 500mm). The region is protected by the Palatinate mountains, protecting it from humid winds and storms. Hand harvested grapes are then sorted and selected for fermentation. Fermentation is spontaneous with ambient yeasts, in 90% stainless steel and 10% French oak barrel. No. French oak is used (only 10%) fermentation.

TASTING NOTE

This Weisser Burgunder has clear notes of apricot and melon. Creamy texture with a soft, rounded, slightly smokey finish. Plenty of depth and breadth for this internationally significant grape that shines.

FACTS + STATS

WINEMAKER	PHILIPP FREY
VARIETIES	100% PINOT BLANC
APPELLATION	RHEINHESSEN
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	3.9 G/L
TOTAL ACIDITY	6.0 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	88 MG/L
CASE SIZE	6



