

GRAFT
WINE COMPANY

**BULLSHIT! GRAUBURGUNDER / EMIL BAUER &
SOHNE / 2020 / 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.

VITICULTURE + VINIFICATION

Selection of different vineyards around Nußdorf - calcareous loess-loam
Fermentation is partly done in stainless steel to preserve fruit and freshness and partly done in a German oak barrel for a slight glaze. Temperature controlled fermentation partly in stainless steel and partly in a big barrel of German oak. No

TASTING NOTE

A nice aroma of ripe stone fruit, melon and honey with hints of fresh nuts. Flavours come in stages: first ripe pineapple and almonds, framed in a rich body, followed by dried fruits and fruitcake.

FACTS + STATS

WINEMAKER	ALEXANDER BAUER
VARIETIES	100% GRAUER BURGUNDER
APPELLATION	PFALZ
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	5.8 G/L
TOTAL ACIDITY	6.2 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	110 MG/L
CASE SIZE	6

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EMIL BAUER
PFALZ

