

BRAUNEWELL

SELZTAL IN RHEINHESSEN

ESSENHEIM PINOT NOIR

LIMESTONE

DRY // VILLAGE WINE

Braunewell Village Wines are our premium wines of the distinctive soils of Essenheim: Limestone. Limemarl. Yellow sand. In the seductive balance of the fruit flavors of the grapes with the deep complexity of the soils, Braunewell Village Wines turns every table into a glamorous banquet. Essenheim Pinot Noir dry // LIMESTONE has grown on the calcareous soils of the tertiary. Our special PINOT!



// WINE Pure fruit in the nose! Sour cherry, blackberries, cassis, some plum paired with subtle hints of smoke and herbs. Juicy tannins on the palate, with lots of fruit and complex lime minerality. Wine enjoyment for all senses!



// SOIL 100 % LIMESTONE



// HARVEST The grapes for this wine come from the main harvest in the second decade of October. All grapes are picked by hand and selected intensively, only healthy and not overripe grapes are fermented.



// YIELD 32 hl/ha



// CELLAR and MATURING Three-week fermentation in small fermentation huts in which the mash is crushed several times a day by hand. After pressing followed the malolactic fermentation and a 18-month storage in the barrique. Unfiltered bottled.



// RECOMMENDATION Breast and thighs of the pigeon, to Pinot Noir pear

// STORAGE CAPABILITY to at least 2026



// DRINKING TEMPERATURE 16-18°C



// AWARDS

GM 87/100, Eichelmann 86/100, Wines of Germany TOP 10
Jancis Robinson 16,5/20, DECANTER Silber



// TECHNICAL DATES

Weingut Braunewell // Am Römerberg 34 // 55270 Essenheim
Qualitätswein Rheinhessen // 0,75 L // contains sulfites
EAN Code 4260309950079