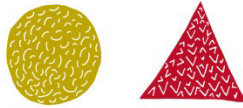


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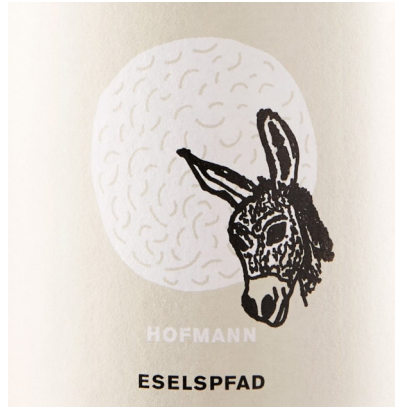


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Weingut Hofmann

2018 ESELSPFAD Weißer Burgunder trocken

vintage:	2018er
grape variety:	Weißer Burgunder
taste:	trocken
producer region:	Rheinhessen
alcohol:	13,5% vol.
acidity:	5,6 g/l
residual Sugar:	0,8 g/l



With limestone bedrock and clay loess topsoils, the Appenheim Eselspfad is the ideal terroir for our more than 40-year-old Weißburgunder vines. The southern exposure gives the wine amazing minerality, as well as power and juiciness. Following the wild fermentation, the wine rests for a number of months in Sylvain barrels on the fine lees. The result is a complex wine with stunning notes of melon and honey together with a subtle barrel influence. The palate is taut with a beautiful creamy texture and power. As fantastic on its own as it is with rich meals!