

2014 Thomas Halby

Nahe Pinot Grigio Qualitätswein

Variety:	Pinot Grigio
Origin:	Nahe, Germany The Nahe region is named after the river that traverses the valleys of the forested Hunsrück Hills as it gently flows toward Bingen on the Rhine. It is a peaceful landscape of vineyards, orchards and meadows interspersed with cliffs and striking geological formations. Although the Nahe is one of the smaller German wine regions, its extraordinary range of soil types is second to none. For this reason, the region is able to produce quite diverse wines from relatively few grape varieties.
Vintage Note:	After a very moderate winter season and early bud break, grapes ripened steadily under normal growing conditions. Due to good harvest management we harvested the large majority of grapes at optimal conditions, sufficient sugar levels and moderate, ripe acidity. Fermentation went very smoothly.
Winemaking:	Grapes from selected vineyards have been chosen to produce this Pinot Grigio. Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.
Wine Analysis:	Alc. 12.0 % vol. Residual Sugar 7.0 g/l = 7.0 % Acidity 6.9 g/l
Winemakers Tasting Note:	This Thomas Halby wine shows typical flavours of a Pinot Grigio from the Nahe region: a fragrant flowery bouquet and full of pear and apricot fruit flavours, ideally balanced for a refreshing experience.
Food Matches:	A food friendly wine asking for light dishes or simply enjoy on its own.

