



WEINGUT BURG RAVENSBURG

\$22.80

* Suggested retail price

Burg Ravensburg Pinot
Noir 2021

 Organic

	Product code	13859501
	Licensee price	\$21.05
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Germany
	Regulated designation	Q.b.A.
	Region	Bade
	Classification	Not applicable
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	12.5%
	Colour	Red
	Sugar	Dry
	Closure type	Twist crown cap

ABOUT THIS WINERY

Weingut Burg Ravensburg makes its home in the idyllic landscape in an area known as the Kraichgau. It prides itself as an ambitious ambassador of the Kraichgau's unique wine culture, one that enhances the Baden region as a whole. The estate is known for its strict quality standards, dedication to sustainability and responsible approach to nature. Cultivating over 110 hectares (272 acres), it is among Germany largest organic wine producers.

TASTING NOTES

The grapes are gently harvested by hand, carefully sorted, and as whole berries, fermented in small batches. The goal is to produce long-lasting Spätburgunder wines with clear-cut fruit, elegance, and a fine tannic structure. Malolactic fermentation takes place in used barrique casks in which the wines mature for 8-12 months.

PRODUCT NOTES

Slope: up to 25% Burg Ravensburg wines are produced from the grapes of vines rooted in the mineral-rich, warm gypsum marl soils encircling the castle. The estate's qualitatively outstanding vineyards and favorable topographical profile yield wines full of character that appeal with their fine mineral tones, ripe fruit, and long finish.

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DIDIER BOUCHARD

(514) 871-2940

FRÉDÉRIC LAVOIE

(514) 546-0050

BENOIT DESORMIERS

(514) 977-2841

JORDAN CLOUTIER

(418) 999-0924

Céleste Vin
6829-A avenue de l'Épée
Montreal, QC H3N 2C7
(514) 948-5050



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CHRISTIAN LANGLOIS
(514) 568-7684

DIDIER BOUCHARD
(438) 871-2948

FRÉDÉRIC LAVOIE
(514) 546-0050

BENOIT DESORMIERS
(514) 977-2841

JORDAN CLOUTIER
(418) 999-0924