

## 2014 Weißburgunder



Vintage:	2014
Wine Region:	Mosel
Grape Varieties:	Pinot Blanc
Designation of Origin:	German quality wine produced in specified regions
Degree of sweetness:	Dry
Degree of alcohol:	12 %
Serving temperature:	8-10° C

### The Pinot Blanc in a sip:

Pinot blanc, like Pinot Gris and Pinot Noir belong to the great Burgundian family. Pinot blanc is known as the most uncomplicated and simplest representative of the Burgundian family. But there are exceptions, this Bender Pinot Blanc is far from being simple. He ferments the wine mostly in barrels and then the wine is matured on lees in stainless steel vats. Not to mention the Pinot Blanc vines are over 30 years old and add intense fruit concentration and aroma.

Appearance: Pale honey yellow.

Aroma: Ripe stone fruit, honeydew melon, a sprinkle of herbs and delicate floral notes.

Taste: Incredible mellowness with a creamy round body and a chewy texture from the maturation process on lees. Stone fruit, melon and herbal qualities carry over on the palate held together with balanced acidity.

Food pairing: A delicate match for asparagus, fish dishes, salads, goat cheese and light Asian cuisine.

Colleagues refer to Andreas Bender as a "Maverick from the Mosel." It is a fitting name for the unconventional and passionate winemaker. On one hand Andreas is very modern, especially in his label design, but also in the style of his wines. As much as Andreas wants to make complex, story worthy wines he also believes they should to be fun to drink. Each glass is quit simply a celebration for your tastebuds! Both wine novices and ambitious wine drinkers alike are dedicated "Maverick of the Mosel" supporters. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the "controlled doing nothing." He does not believe in manipulating the wine making process just to get a desirable, otherwise known as "trendy," flavour into the wine. Andreas has an impressive understanding of varietal and origin, enabling him to work with the grapes in a very natural way. His minimalist, let nature run its course, approach governs the entire wine making season from vine to grape to bottle. Andreas founded his own winery in his home town, Leiwen, located directly on the Mosel. Here Riesling is king and is undoubtedly his passion. Like any entrepreneur he has many projects and produces wines in different locations, including the Pfalz. He also grows a few none traditional varietals to fulfil his curiosity. Are you up for a challenge? Try a German Cabernet Sauvignon or even Merlot! When Andreas Bender makes a wine it's impossible NOT to finish the bottle and reach for a second.