

WINE.





DESIGNATION

Grauer Burgunder

TASTE

dry

VDP.CLASSIFICATION

VDP.GUTSWFIN

VINTAGE

2015

PRODUCER

Joh. Bapt. Schäfer, Burg Layen, Germany

WINE-GROWING REGION

Nahe / Estate-bottled

SOIL / SITE / ORIGIN

Loam soil with quartzite and pebbles

WINEMAKING

selective handpicking, gentle pressing with little pressure, fermentation and maturation in traditional wooden barrels of 1,200 and 2,400 liters (Stückfass, Doppelstückfass); left on the lees until end of February

IDEAL FOR CONSUMPTION

2016 - 2020

PROFILE

delicately spicy opulence, multilayered and aromatic, wonderfully balanced, perfect with hearty dishes such as sliced veal in a cream sauce or delicious fish soup

Inh. Sebastian Schäfer
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WINE ESTATE.



Joh. Bapt. Schäfer is situated on the lower Nahe in Burg Layen near Rümmelsheim, just a few kilometers northeast of Bad Kreuznach. Sebastian Schäfer took over the estate from his father Johann Baptist Schäfer in 2002 as the fourth generation. Currently, 8 hectares of vineyards are in production. Sebastian Schäfer's aim is to make distinctive, individual wines that perfectly express their terroir. Since 2013 the winery has been a member of the VDP (Association of German Prädikat Wine Estates).