

THE SOURCE

Producer	Wasenhaus		
Wine	2016 Pinot Noir "Bellen"		
Region and Country	Germany		
Varietal(s)	Pinot Noir		
Terroir	Baden is likely Germany's warmest wine producing region. Winter and spring bring a plentiful supply of precipitation, but during summer and fall becomes one of the driest zones in all of Germany. Bellen is the only vineyard that is completely managed by Christoph and Alex. This west-facing slope is composed of clay and limestone soils somewhat similar to what is found in Burgundy. It's the wine in the range with the highest degree of French clones at 50% (the rest are German clones), which not surprisingly can make it a challenge to guess that it comes from Germany.		
Soil	Limestone bedrock and limestone rocks with deep clay.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average of 20 years old (2019)	Altitude(m); Aspect	200-250 ; W
Vinification	The spontaneous fermentation with 50% whole clusters (100% of all the French clones with full stems and all German clones destemmed) takes place in a small wooden tank and lasts nearly three weeks. The grapes are gently extracted and sulfur is used judiciously (no more than 30-50 parts per million in total) and not applied until after malolactic fermentation. Their theory on the timing of the first sulfur addition is that the tannins will more smoothly integrate than with sulfite additions before either fermentation, especially when whole cluster fermentations are involved.		
Aging	18 months in old 228-liter barrels with one additional racking before bottling. No fining or filtration.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown This wine is not certified organic but it is farmed organically by Alex and Christophe.		

Enological Additions Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5-13.0	Titrateable Acidity (g/L)	6-6.5
pH	3.7-3.8	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Alexander Götze (Wasenhaus)
Read more about The Source and Wasenhaus at www.thesourceimports.com