

# THE SOURCE WASENHAUS BADEN



## 2023 WEISSBURGUNDER

### PRODUCER OVERVIEW

German natives Christoph Wolber and Alexander Götze met in Burgundy while working at top organic and biodynamic domaines (Alex at Pierre Morey and de Montille, and Christoph at Leflaive, Bernhard van Berg, Domaine de la Vougeraie and Comte Armand) and returned to Germany in 2018 to start their Baden-based wine project, Wasenhaus. Organic and biodynamic farming is employed in all the vineyards they manage for others and those they own themselves, and growers in vineyards they rent and/or buy from are encouraged to follow the same principles. Similar to Alsace, though not as dramatic in geological changes, their region is a patchwork of different rock types from granite, volcanic, and limestone with löess topsoil commonly present. All the grapes are hand harvested, and the wines are naturally fermented (some partially carbonic) with minimal intervention, stem inclusion on the reds. Both red and white wines are aged in old French oak barrels, and neither are unfined nor unfiltered.

### VINEYARD DETAILS

The Weissburgunder comes from a collection of vineyards from different areas between 250-300m on flat to medium-steep slopes with many different aspects. The soil is dominated by calcareous loess.

### CELLAR NOTES

Natural fermentation in used barrels at 21°C maximum and passes through malolactic fermentation. Aged one year in old French oak barrels followed by 6 months in steel before bottling. First sulfites are normally added after malolactic fermentation. Light filtration before bottling

