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Spatburgunder "Tradition" 2015, Philipp Kuhn



Technical Data	
Country	Germany
Region	Pfalz
Appellation	Laumersheim
Producer	Philipp Kuhn
Founded	1750
Farming	Organic
Vineyard Age	25 years
Varietal(s)	Pinot Noir
Soil Type	Loess, Limestone
Alcohol	14.0%
Residual Sugar	0.2%
Acidity (g/L)	5.9
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	18 months in used oak barrels

Producer Description

I normally only select one producer from each region as I prefer to not have "competition" in my portfolio but I also selected Philipp Kuhn in Pfalz due to the quality of the wines and to show how expressive various varieties can be in different terroirs. The geology around Laumersheim is mainly limestone due to a limestone knoll (the Orlenberg) northwest of the town although other vineyards in the area also have loess and quartz. Although only 20 miles from my other Pfalz producer, the wines have completely different flavor profiles but are still also very food friendly.

Philipp Kuhn's family has been growing grapes in the area since the 17th century and the family's winery was officially started around 1750. Philipp Kuhn Jr, the current head of the winery, has been in charge of viticulture and wine making at the estate since 1992 when he was 20 years old.

Tasting Notes

There are very interesting aromas of soy and sesame which then evolve into flavors of mild cherries and plums. That maybe sounds a bit "mild" overall but this wine then has a very mineral rich structure that is very refreshing. There is a medium but saturated mouthfeel along with perfect balance and sweet tannins.

Food Pairings

The delightful complexity of this wine then also results in many food pairings which include Filet Mignon, New York Steak, Rib Eye Steak, Roast Beef, Short Ribs, Beef Stew, Veal Chop, Veal Roast, Pork Chops, Pork Ribs, duck, wild boar, grilled chicken, salmon, grilled tuna, Asian beef dishes, medium curries, Thai food, Mexican food, pasta with meat sauces, gnocchi with cream sauces, and hard cheeses.

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