

ADAMS WEIN INGELHEIM WEISSBURGUNDER



100% Weissburgunder (Pinot Blanc). Aromas of marigolds, green walnut and fresh spring herbs with pears, orange zest and a hint of peach. Pleasant creaminess in the mouth, which changes into a mineral salinity and a strong, crisp acidity. Dry finish with a hint of tannins and smoky spice. Structured and complex with simple, velvety elegance. Pair with fish and seafood, spicy Asian cuisine or a fresh salad. Biodynamic.

From the Ingelheimer Schlossberg u. Haun vineyard in the Rheinhessen region of Germany, 160m above sea level. The soil is clay and weathered limestone. The grapes are macerated. Spontaneous fermentation and ripening in traditional barrels and stainless-steel tanks, on the lees, until bottling. No other processing. No finings, no additions, no filtration. 100% natural.

The Ingelheim terroir is something very special, even unique, because the soils are massively characterized by limestone weathering rock that was formed around 50 million years ago. There is nothing else like it in Germany, and the soils are actually quite similar to those in Burgundy, which is the reason why Simone Adams' passion is almost exclusively for Pinot varieties. She cultivates 25 acres of vineyards in the best locations of Ingelheim. This is an ideal size to implement their philosophy of gentle winemaking that is in tune with nature. In this respect, less really is more, where they respond to the individual processes in the vineyards and to carry out the appropriate, really necessary measures. Simone Adams' estate is farmed biodynamically, and she subscribes to the particularly scientific ecological approach of regenerative viticulture as well. We see ourselves as a team that works and learns together and has set itself the goal of allowing the beauty and vitality of their vineyards to be tasted in all Adams wines.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ADAMS WEIN INGELHEIM WEISSBURGUNDER

100% Weissburgunder (Pinot Blanc). Aromas of marigold, green walnut, fresh spring herbs, pear, orange zest & peach; pleasant creaminess which changes into mineral salinity & a strong, crisp acidity; dry finish with a hint of tannins & smoky spice; structured & complex with simple, velvety elegance. Biodynamic.

Shelf Talker:

ADAMS WEIN INGELHEIM WEISSBURGUNDER

100% Weissburgunder (Pinot Blanc). Aromas of marigolds, green walnut & fresh spring herbs with pears, orange zest & a hint of peach. Pleasant creaminess in the mouth, which changes into a mineral salinity & a strong, crisp acidity. Dry finish with a hint of tannins & smoky spice. Structured & complex with simple, velvety elegance. Pair with fish & seafood, spicy Asian cuisine or a fresh salad. Biodynamic.



AN EASTERLY WINE SELECTION