



GVS, 2022

Pinot Noir Spätlese Gächlinger Goldsiegel AOC

Country of origin
Switzerland

Grapes
Blauburgunder

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
13.7%

Character

An elegant garnet-red wine, fruity and well balanced. Its powerful and intense bouquet is dominated by ripe wild berries with notes of candy, dried fruit and minerals. On the palate it is slightly sweet with appealing tannins and a harmonious, full-bodied and mellow structure. The fruit flavours are supplemented here by a touch of mint.

Wine type



Sweeter wines

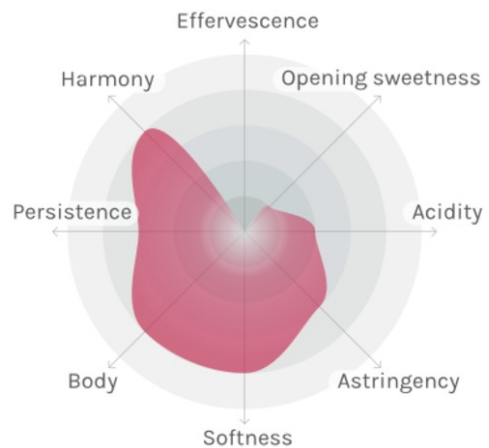


Balanced wines

Producer

GVS Weinkellerei

At the former GVS Weinkellerei, founded in 1934, the Schachenmann wine dynasty in Schaffhausen produces nationally and internationally acclaimed wines from grapes cultivated for them on 160 vineyard estates in the Blauburgunderland. The cooperative inspires wine connoisseurs with traditional wines and innovative ideas. Since 1995, cellar master Michael Fuchs has utilised a variety of technical possibilities in the vinification process in a way that the qualities of the grapes and of the soil upon which they grow can unleash their full potential.



Foodpairing



Veal in a light sauce