



NEISS



THAT'S NEISS WEISS TROCKEN

Recommended serving temperature: 7-10°C (44 - 50° F)

WINE NOTES

A captivating, mineral-driven blend. The elegance of Weißburgunder, the tropical character of Chardonnay and the richness of Grauburgunder join together in a distinctive aromatic swirl.

VINIFICATION

We produce about 6000 l wine per hectare. THAT'S NEISS WEISS ferments for 4-6 months in older barrique and large oak casks.

TASTING NOTES

A simultaneously powerful yet nimble blend with refreshing aromas of grapefruit and lemon, with accents of white flowers and a light minerality.

Weingut Neiss GbR · Hauptstrasse 91 · D-67271 Kindenheim
Tel. 0 63 59 – 43 2 7 · Fax. 0 63 59 – 4 04 76 · Email: info@weingut-neiss.de

Tax No.: 27/234/71363 VAT ID Nr.: DE 148 471 328

Bank Details Sparkasse Rhein-Haardt IBAN: DE14546512400000113845 BIC MALADE51DKH
RV Bank Rhein-Haardt IBAN: DE65545613100005407435 BIC GENODE 61 LBS