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A perfectly structured, full-bodied blend of Pinot Blanc and Pinot Gris. Harmonious and complex.

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ANDREAS BENDER – MOSEL PINOT



Growing vines in both the Mosel and Pfalz regions, Andreas Bender displays an unerring capacity to create a compelling balance of fruit and acidity. Colleagues refer to him as a “Maverick from the Mosel”. It is a fitting name for this unconventional and passionate winemaker. On one hand, Andreas is very modern, especially in his label design, but also in the style of his wines. On the other hand, Andreas is also an absolute traditionalist who confidently believes in the “controlled inactivity” approach in his cellar. The prerequisite for this – a perfect and superior quality of his grapes. Andreas worked in the vineyard at the age of 13. Seeking challenges and constantly learning about vine growing and winemaking, Andreas studied Viticulture & Enology at Geisenheim and later practiced in California, France, Austria, and Italy. Andreas decided to fulfill his dream of having his own winery in 2010, starting his winery in his hometown of Leiwen on the Mosel.



Sustainable Farming

Andreas uses traditional, classic vineyard management practices with profound respect for terroir and the environment. A Négociant Éleveur, Bender’s wines are crafted from a combination of fruit from his own vineyards, and grapes from trusted growers who grow to his specifications: sustainable farming practices, manual harvest, low yields. His minimalistic, let nature run its course approach governs the entire wine making season from vine to grape to bottle.

Low Intervention WineMaking

Andreas uses a traditional, “hands-off” approach to the work in his cellar, focusing on growing premium quality grapes, vinifying each parcel separately and only using indigenous yeast. His wines are crafted with light filtration and without fining.

Andreas believes in, and employs, techniques which show the character of each variety and terroir of the region: various kinds of slate deposits on the bank of the Mosel for Riesling, Pinot Blanc and Pinot Gris, and gravel, sand, loam, loess, limestone soils in Pfalz, dedicated mostly for Pinot Noir and Gewürztraminer.

“The most important thing is first-class grapes from prime locations.”

– Andreas Bender



**ANDREAS BENDER — MOSEL PINOT**

SKU:	817433
Region:	Mosel
Classification:	Mosel QbA
Vintage:	2019
Grapes:	60% Pinot Blanc, 40% Pinot Gris
Vineyard:	Selected steep vineyards from the Middle Mosel
Soil Composition:	Combination of blue and grey slate
Vineyard Training:	Guyot
Density/Yield:	50 to 60 hl/ha
Fermentation:	Spontaneous fermentation with native yeasts
Aging:	One year on fine lees in second passage barrique
Alcohol:	13.0%
Residual Sugar	4.0g/l
PH:	3.15g/l
TA:	4.50g/l
FreeSO2:	35mg/l
TotalSO2:	85mg/l

Tasting Note:

A complex, harmonious blend of Pinot Blanc and Pinot Gris. The combination of blue and grey slate from steep hillside vineyards gives the wine the unmistakable Mosel minerality. The aging process on fine lees adds structure, complexity, and a wonderful creaminess. Dry, well-balanced with depth and a well-integrated acidity.

Pairing suggestion:

Perfectly suited to complement richer dishes such as roasted goose and turkey, veal, grilled fish, and soft, ripe cheese.

Sales Facts:

- Low yields, healthy grapes, spontaneous fermentation and low intervention wine making
- A complex white wine that will also appeal to red wine drinkers