

## 2016 BERG SCHLOSSBERG GG

### Rüdesheim Riesling dry „Ehrenfels“

**Soil:** The soil at the BERG SCHLOSSBERG site contains a combination of red clay slate with mixed-in quartzite. The red slates are soft water sediments. Red colouring is a result of the iron content of these slates that have been oxidised to iron oxide under an arid climate, leaving a very rocky, hard soil. It has less minerals than the rich soils of grey slate but still much more than the quartzite soils. The remaining thin layer of soil is very stony and can only store a limited amount of water. In addition to this, the dense, clay subsoil is very difficult for roots to penetrate, creating demanding conditions for grapevines. The soil is quick to warm because of the low water content and high solar radiation levels along the slope. As a result, the vine experiences water stress early in the year and must somehow cope with the available water. The plants react by reducing the number and size of the grapes. Therefore, these sites produce low yields of very aromatic grapes.

#### **Vinification:**

The grapes were hand-harvested on 28<sup>th</sup> October 2016 and gently pressed after an overnight mash standing. The clear and intensely exotic must was extraordinary high in quality due to the use of just free-run juice and the first pressure range. Like the other GGs, the BERG SCHLOSSBERG started fermentation spontaneously in old wooden barrels. The wine was fermenting for around 6 months.

#### **How does it smell, how does it taste – what’s the best pairing?:**

The 2016 BERG SCHLOSSBERG Grand Cru shows up with a tremendous saltiness, which seems to jump out of the glass with the first sniff. The minerality of BERG SCHLOSSBERG is vibrant and elegant in the same way. A dense and likewise consolidated zest and complexity leads to the manifestation of taste on your palate. The BERG SCHLOSSBERG performs absolutely pleasant with a delicate acidity, which is very dense woven in a framework of relish and minerality, of oak and origin - the mouth is totally coated and a moment of silence occurs until the unendingly finish awakens desire for the next sip. The yeasty zest is very intense on the palate and has herbal and slightly floral hints as antagonists. There’s a nuance of rock candy and very subtle trace of tobacco. The lively and fine acidity comes along with a pretty nice creaminess. We recommend to pair raw marinated prawns with lemon-oil and ginger-jelly or a medallion of turbot on glazed truffle with parsley puree.

<b>Yield:</b>	30 hl / ha
<b>SITE:</b>	BERG SCHLOSSBERG
<b>Variety:</b>	100% Riesling
<b>Residual sugar (g/l):</b>	4,5
<b>Total acidity (g/l):</b>	6,8
<b>Alcohol (vol.%):</b>	12.5

