

## 2017 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 fewer 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 harvested at the beginning of the third week of September 2017 and gently pressed after a short maceration time. By using the preliminary phase, as well as the first pressure stage we could win very clear and highly aromatic musts. The fermentation and storage took place mainly in large, old oak barrels over 19 months. This is the first vintage in which we allow our Grand Crus another year in our basement for accessibility.

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

The 2017 vintage brings an enormous complexity and tension to BERG SCHLOSSBERG, which seems to jump out of the glass at the very first moment of approach. This Grand Cru is very dense with compact spiciness and amazes us with his powerful spice - what a wine!

The very dense scaffold of spiciness and minerality, made of wood and origin dresses the mouth completely and creates a moment of rest until the never-ending wanting arousal desires on the next sip.

We are amazed how complex and dense the wine is; ripe notes of orange zest, subtle aromas of tropical fruits and again this reverberation of the finest wood and lush grounds indicate the noble origin. It's already a lot of fun! We can well imagine this wine grilled fish with exotic salads, or lightly roasted roast beef with lemon garlic marinade.

<b>Yield:</b>	30 hl / ha
<b>SITE:</b>	BERG SCHLOSSBERG
<b>Variety:</b>	100% Riesling
<b>Residual sugar (g/l):</b>	5.3
<b>Total acidity (g/l):</b>	6.4
<b>Alcohol (vol.%):</b>	13

