

2018 Rudesheimer Kirchenpfad Riesling Kabinett off-dry VDP.GROSSE LAGE®

Soils: Loess-quartzite or Terrace sediments. Ice age dust is found in most of the vineyard soils. Storm winds moved these fine dust particles from ancient gravel beds deposited by wide rivers. The fragile substrate makes it easy for roots to penetrate deep into the soil and reach water and nutrients. The most important property of the loess is its high available soil water capacity. The silty soil is easy to manage but is also readily washed away. The sandy loess is partially mixed with gravel sediments of the former terrace banks of the Rhine, with quartzite or slate or coarse coastal sediments from the Tertiary.

Vinification:

The grapes for this Kabinett were harvested in the last week of September 2018 and have been pressed very gently directly after arriving in our press house. The Rudesheimer Kirchenpfad is a GROSSE LAGE, so we have, beside the possibility to create a GG, an excellent potential for an off-dry Kabinett. It has been fermented temperature-controlled in stainless-steel, and we have achieved a precise acidity and almost dry finish.

With this wine we want to show the appealing and unmatched effect of Riesling as the perfect companion for food. The remarkable balance between acidity and sugar allows it to encounter and woo a variety of difficult plate pairing partners. It allows the wine to handle hearty sauces, high-end meats and even lighter fare. Like appetizers while

How does it smell, how does it taste – what's the best pairing?:

The Kirchenpfad Kabinett shows very elegant flavour of ripe apples and pears beside noble hints of exotic fruits, such as lychee, papaya, mango and passion fruit. The yeasty zest which is also typical for the 2018 portfolio is very easy to detect and provides with the opulent fruit a sensation of smell. On the palate, this sensation of smell turns into a sensation of taste, with an interaction of ripe and sweet apples, a slight exotic impression and you will discover that the vintage shows up in that wonderful combination of ripeness and well embedded acidity.

Due to the slightly extended fermentation you will detect the very elegant flavours of yeast easily beside the harmonious fruit.

We recommend pairing this Kabinett with a rich Sushi-combination, sesame oil, ginger and sweet wasabi sauce, or with a light sweet mango chutney and Macadamia nut crusted Mahi Mahi.

Ertrag:	65 hl / ha
Lage:	Rudesheimer Kirchenpfad
Rebsorte:	100% Riesling
Restzucker (g/l):	16.5
Gesamtsäure (g/l):	8.6
Alkoholgehalt (vol.%):	11

