

2020 BERG KAISERSTEINFELS GG Rüdesheim Riesling dry “Terrassen”

Soil: The old, terraced vineyards are located 280 meters above sea-level nestled at the summits of the Taunus-mountains. Here, the soil 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 grape vines. 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. Some of the vines are up to 80 years old.

Vinification:

The grapes were harvested at the end of the first week of October 2020 and gently pressed after a short mash standing time. The clear and intensely exotic must was extraordinarily high in quality due to the use of just free-run juice and the first pressure range. We always fractionate the must of our single vineyards. The musts were fermented in old oak barrels for almost 21 months.

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

This wine is only fit for superlatives. It delights us in every second of the argument; already jumps at us in the glass with a very clear trace of exotic fruit and sweet honey. However, we also find light notes of smoke and juicy fruit. In the mouth, the 2020 BERG KAISERSTEINFELS GG unfolds a spicy firework, carried by an almost never-ending minerality.

Breathtakingly fine and filigree with delicate floral aromas. The amazing thing is that the enormous concentration gives this wine almost no weight. Then comes the gigantic mineral finish, which has a dizzying intensity for only 12.5% alcohol. The 21 months of yeast ageing give this wine from the barren soil an enormous grip and at the same time delights with subtle spiciness. Elegant support is given to this taut train by finely nuanced wood, which joins in. Exotic fruits like mango and star fruit play a role. A very fine wine with an endlessly long finish and great tension.

We recommend pairing this wine with different types of Sushi Rolls, such as Shrimp Tempura and Dragon Roll or Shrimps.

Yield:	50 hl / ha
Site:	BERG KAISERSTEINFELS
Varietal:	100% Riesling
Residual sugar (g/l):	5
Total acidity (g/l):	5.9
Alcohol (vol.%):	12.5

