

2017 Rudesheimer Magdalenenkreuz Riesling Spätlese VDP.ERSTE LAGE®

Soils: Rudesheimer Magdalenenkreuz is located to the east of our town, close to the city of Geisenheim. Here you will find the gentle hills with profound loess and loam soils, good content of chalk that secure even in hot years a sufficient water supply. The vines are bearing enduring and fruitful wines. The fine sandy, silty loess has been weathered to fertile brownish loess-loam which is distributing rich contents of nutrients and water. The loosened substrate alleviates the vine to root deep into the ground, to make the nutrients and the water accessible. The soils contain beside the loess-loam a mixture of gritty terrace sediments, the rocks of the mountain range (quartz and slate) and the sediments of a tropical ocean from the Tertiary (sand and marly clay). It is pretty easy to work on these soils, but a big threat is erosion.

Vinification:

The grapes have been harvested in the last week of September 2017 and gently pressed after a short mash-standing. Through the controlled, cool fermentation we are able to achieve a very intense, tasty Spätlese with a luscious and enjoyable drinkability. This wine has been fermented in stainless steel for around 4-5 months.

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

The Magdalenenkreuz Spätlese has a savoury nose with fruity hints of ripe apples and pear; as well as an exotic trace of grapefruit, orange and quince. The perception of taste creates in conjunction with the exceptional play of fruit and acidity, a very unique expression with an intense finish.

In addition to these expressive scents of fruit, subtle mineral hints are joining this full Riesling. The Spätlese shows how a simple Riesling can compete with substantial dishes and offers a wealth of possible combinations.

We enjoy this wine with Curry, peach slices, with a chicken Biryani, or on its own with dark chocolate.

Yield:	55 hl / ha
Site:	Rudesheimer Magdalenenkreuz
Varietal:	100% Riesling
Residual sugar (g/l):	72.4
Total acidity (g/l):	8.9
Alcohol (vol.%):	7.5

