

2018 BERG ROSENECK

Rüdesheimer Riesling Spätlese VDP.GROSSE LAGE®

Soil: Summits of the Taunus mountain range consist of a hard rock called quartzite. The sandy sediments washed out of long gone mountain ranges were deposited near a coast during the Early Devonian (about 400 million years ago) period. These deposits were soon compacted to form sandstone, which was subjected to high pressures when it became buried beneath thick layers of rocks. This resulted in a modification of the crystalline structure of the sandstone turning it into a hard quartzite and finally to Taunus mountains. The Taunus quartzite contains more than 90% quartz (SiO₂) and very little impurities. Therefore, the rock has a very low carbonate and iron oxide content. The mineral nutrient content is low. The weathering processes of quartzite and slate results in solid white quartzite blocks. They are particularly weather resistant and therefore accumulate the soil.

Vinification:

We have harvested the grapes for this Spätlese at the end of September's last week in 2018.

By fractionating the several pressure stages and by using just the free run juice and the first pressure range, we gained a very clear and exotic must. This wine has been fermented for the most part in old oak barrels for at least 4 months.

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

The scent of the BERG ROSENECK Spätlese shows up with a chilly minerality, subdued nuances of purple granadilla und very intense floral hints. The typical herbal influence and the aromas of blossoms are very remarkable and you'll find them especially in the "Katerloch"-section.

This is a very unique sensation of scent.

The wine lines out the mouth entirely with its impressive combination of a perfect play of sweetness and acidity, as well as a forceful mineral performance. It is perfectly balanced thus the perception of sweetness is restrained and replaced with a linear minerality.

We like to combine this wine with grilled tuna and Teriyaki-vegetables, or zander with a foam of passion fruit and glazed curry-avocado-cubes. It could be also nice with ripe Gruyère and fig jelly.

Yield:	50 hl / ha
Site:	BERG ROSENECK
Varietal:	100% Riesling
Residual sugar (g/l):	85.3
Total acidity (g/l):	6.6
Alcohol (vol.%):	7.5

