

2010 Geisenheimer ROTHENBERG Rheingau Spätburgunder Rotwein dry

Soil: The perfectly south-facing Geisenheimer Rothenberg is dominated by a mixture of reddish argillaceous shale and admixed quartzite. The red slates are freshwater sediments; the reddish colour stems from a high content of iron, which has been transformed in an arid climate to rufescent haematite. The ground is harsh and full of boulders. It contains fewer minerals than the rich fine soils of grey slate, but more than the quartzite soils in the Rudesheim mountain range.

Vinification:

The grapes have been hand-harvested at the last week of October 2010 and gently pressed after an extended maceration and mash-standing time. The development of the young wine and the malolactic fermentation took place in traditional large wooden barrels. Subsequently the wine has been transferred to Friedrich Becker winery located in Schweigen / Pfalz, so a 21 month-lasting maturation in French and German barrique barrels can take place. It has been bottled in late spring of 2013.

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

The scent of this wine is very typical for the site and has in this stage of maturation a pleasant ripe fruit and with intense notes of wood. The nose displays characteristics of a warm and powerful vintage, accompanied by a very powerful smell of oak.

On the palate the opulent diversity of ripe cherries and warm nuances of berries combined with a subtle earthy and toasted oak is perfectly woven with tobacco hints and slightly leathery flavours.

Through the long maturation, the unfiltered bottling and the very long ripening on the bottle; this wine has a very strong aspiration to compete with traditional high-class Pinot Noir wines from established regions.

The typical zest of the ROTHENBERG supports the 2009 vintage in every regards and scintillates with maturity.

We enjoy this wine with pot-roasted deer stew, caramelized pears and roast-potatoes, as well as braised meat of deer with red cabbage and root vegetables.

Ertrag:	35 hl / ha
Lage:	GEISENHEIMER ROTHENBERG
Rebsorte:	100% Spätburgunder
Restzucker (g/l):	1.8
Gesamtsäure (g/l):	5.1
Alkoholgehalt (vol.%):	13.5

