

2017 Rüdesheim Riesling dry VDP.ORTSWEIN

Soil: The Rüdesheim Riesling is our interpretation of a steel fermented Ortswein (village wine) from the slightly descending slopes of Rüdesheim, such as Kirchenpfad, Klosterlay and Bischofsberg. The Kirchenpfad is ranked among the highest slope category in Germany (VDP.GROSSE LAGE) and has a profound loess-quartzite soil with very good water capacity. You will find fewer soils of this type at Klosterlay, here the soils contain more chalk and profound loess. The Bischofsberg has a high content of grit and gravel and is relatively poor in chalk. The site is nestling between BERG ROTTLAND and Drachenstein and is thus protected from cold winds and bad weather influence. Here we're producing full-bodied whites with a pleasant, classy acidity, that (especially in dry years) shows very ripe wines with an enormous aging-potential.

Vinification:

The grapes were hand-harvested by the end of the third week of September 2017 and gently pressed immediately afterwards. With the Rüdesheim Riesling we are focussing on a quality which is at least at Spätlese level, to create a nice fruit in combination with a remarkable minerality. The impact of the yeast is also really considerable and our aim was, to establish a good mid-point between the entry-levels and the barrel fermented wines of our top quality wines.

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

The nose is full of cool minerality and very delicate nuances of fruits, such as apples, peaches and lychee. This is a fascinating interaction with the derivative flavours of fermentation.

The mineral impact on the tongue is very obvious and distinguishable from the entry-level; it shows rudimentary what we want to show with the wines of our upper-class. But as an independent wine in our portfolio the Rüdesheim Riesling fills the mouth with nuances of stone fruit and the typical Riesling fruit. You will also find exotic impressions with ripe apples; Mirabelle, peach and also hints of wild herbs are easy to detect.

We recommend pairing this wine with light roasted chicken breast in puff pastry, or zander with passion fruit foam with glazed curry-avocado-cubes.

Yield:	60 hl / ha
Site:	Rüdesheim
Varietal:	100% Riesling
Residual sugar (g/l):	5.1
Total acidity (g/l):	6.9
Alcohol (vol. %):	12

