

2017 MAGIC MOUNTAIN

Rüdesheim Riesling dry VDP.ORTSWEIN

Soils: The Magic Mountain is our “second wine of the Grand Vins”; it is a juice-blend of the 4 GROSSE LAGEN in the Rüdesheim mountains. Here you will find different soils, mainly influenced by quartz and quartzite. 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. This area has also a wide stretch of loess loam layers supporting the fields with a high water capacity even in hot years. In the easterly region of the mountains, the slate occurs. These slates are debris soils where the landscape is dominated by a grey colour of the weathered grey-blue Hunsrueck slates. Dark-brown humus rich topsoil is often covered by slate debris and rubble which protects the soil from desiccation. The spaces between the loose materials are therefore well aerated.

Vinification:

We hand-harvested the grapes for MAGIC MOUNTAIN by the end of the third week in October 2017 and then pressed the grapes very gentle at a low-pressure range. We have just used the free-run-juice and the first compression stroke to gain the best part of the must. MAGIC MOUNTAIN is harvested from the steep slopes one week ahead of the GGs to secure a decent minerality in combination with slight acidity and yeasty hints of a spontaneous fermentation. This wine has been fermented in old wooden casks for around 6 months.

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

The nose is fresh and pure with exotic hints, chamomile and lemon zest. It promises a delicate body with a slight creaminess and shows on the palate an amazing mineral impact with a wonderful texture and a rather long finish. You will find a cool minerality beside the appealing fruit. The exotic fruits, such as lychee, mango, papaya and very subtle hints of passion fruit, create with the mellow impact of yeast an awesome impact on the nose.

Our vintage 2017 MAGIC MOUNTAIN excites your mouth through its delicate minerality and nuances of ripe apples, mirabelle and peach. The subtle herbal characteristics that are so typical for the Rüdesheim mountains are also recognisable.

We recommend pairing this wine with grilled Tuna with teriyaki vegetables, or zander with avocado-cubes and a passion fruit foam.

Yield:	50 hl / ha
Site:	Rüdesheim mountains
Varietal:	100% Riesling
Residual sugar (g/l):	5.2
Total acidity (g/l):	7.7
Alcohol (vol.%):	12.5

