

2016 Rudesheimer Drachenstein Riesling dry VDP.ERSTE LAGE®

Soil: The Rudesheimer Drachenstein is situated at the base of the national monument “Germania” at the Niederwald-area. Here, the soil contains a combination of quartz and quartzite with mixed-in red clay slate. The quartz is the main material covered with red slates, which are soft water sediments. Red colouring is a result of the iron content of these slates that have been oxidised to iron oxide under an arid climate, leaving a very rocky, hard soil. The soil warms easily because of the low water content and high solar radiation levels along the slope. As a result, the vine experiences water stress early in the year and must somehow cope with the available water. The plants react by reducing the number and size of the grapes. Therefore, these sites produce low yields of very aromatic grapes.

Vinification:

The Rudesheimer Drachenstein Riesling has been hand-picked in the last week of October 2016. It is a crisp and mineral driven Riesling from our most distinguished sites at the Rudesheimer Drachenstein. The grapes were pressed directly by whole cluster pressing and we only used the first two press-fractions. The must was fermented in steel at 14 ° Celsius for at least 6 months.

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

In the nose you will find elegant ripe hints of white peach and blossom with a very clean impression of lychee.

It is very balanced and includes a crisp and refined mineral style.

Due to its origin from the slightly increasing slopes of the Drachenstein, with their unique terroir, this Riesling has beside its pleasant and reluctant yeasty character, a delightful flavour.

As a food recommendation for this wine, we suggest mixed sushi, scallops, sashimi, grilled clams, or pot roast with cranberries.

Yield:	45 hl / ha
Site:	Rudesheimer Drachenstein
Varietal:	100% Riesling
Residual sugar (g/l):	4,8
Total acidity (g/l):	6,6
Alcohol (% vol.):	12,5

