

2016 ROSENGARTEN GG

Rüdesheim Riesling dry -MONOPOLE-

Soil: Close to the old Castle of Ruedesheim, the fortress of the Broemser knights, which has been built around 1044 A.D., the archaic ROSENGARTEN vineyard is nestled near the banks of the river and has become the source of our 5th Grand Cru. It is numbered among the first historical evidences for the settlement of people in this area and is well known over centuries for its outstanding quality of fruit. The historic value of the vineyard is significant for the development of viticulture in our region and today we're working solely in this secluded site, which is composed of 3 parts; the "Kreuzgarten" (garden of the cross) north of the fortress, the "Bienengarten" (garden of the bees) in the west and the main site the "Rosengarten" (garden of roses), which contains the oldest vines. The soils are mainly assembled of sandy loess loam and a slight content of quartz; they have a very good water distribution and we are very delighted about their very remarkable ageing potential.

Vinification:

The grapes were harvested at the end of October 2016 and gently pressed after a short mash standing time. The clear and intensely exotic must was extraordinary high in quality due to the use of just free-run juice and the first pressure range. We always fractionate the must of our single vineyards. The musts were spontaneous fermented mostly in old oak barrels for almost 6 months, a certain percentage has been fermented in steel. We've added grapes to start the wild fermentation.

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

In the nose you will find an opulent yeastiness, sappy hints of brioche caused through the wild fermentation and a very cool mineral sensation of quartz. These impressions are accompanied by ripe passion fruit.

On the palate you will detect a very nuanced interplay of tropical fruit and a scent of oak. The ROSENGARTEN displays an extremely restrained performance of wild fermentation flavours and it's predicting a rosy future development. The mouth is coated through the intense complexity and somewhere you'll rediscover the wild herbs of the adjacent BERG ROTTLAND.

We recommend to pair this wine with different types of Sushi Rolls, such as Shrimp Tempura and Dragon Roll or a Sichuan-style Mapo Tofu.

Yield: 30 hl / ha

Site: ROSENGARTEN

Varietal: 100% Riesling

Residual sugar (g/l): 4.0

Total acidity (g/l): 5.9

Alcohol (vol.%): 12.5

