

2017 ROSENGARTEN GG

Rüdesheim Riesling dry -MONOPOLE-

Soil: Close to the old Castle of Rüdesheim, the fortress of the Broemser knights, built around 1044 A.D., the archaic ROSENGARTEN vineyard is located - the source of our 5th grand cru. It is renowned for being amongst the first historical evidences for the settlement of people and is 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) 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.

Vinification:

The grapes were harvested at the end of third October week 2017 and gently pressed after a short mash standing time. The clear and intensely exotic must was extraordinarily 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 fermentation took place spontaneously over a period of 14 months, mainly in large wooden barrels. This is the first year in which we allow our Grand Crus to spend another year in our cellar to intensify the accessibility and the general expression.

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

In the nose, the ROSENGARTEN presents itself very round and soft; almost tender and Burgundian. In the mouth, the phenomenally bound wood surprises us, showing us a ROSENGARTEN that we did not know so much. Sensational spice and grace and again a prancing minerality, which we otherwise only know from the mountain areas.

The 2017 ROSENGARTEN dresses the mouth full and is very juicy. The taste of this wine shows the potential of the location ROSENGARTEN to produce well-structured and extract rich wines; who are always in a logical evolution with increasing maturity. Big palate cinema! We can imagine this wine well with roasted tuna and teriyaki vegetables, or walleye with passion fruit foam with glazed curry avocado cube.

Yield:	30 hl / ha
Site:	ROSENGARTEN
Varietal:	100% Riesling
Residual sugar (g/l):	3.5
Total acidity (g/l):	6.4
Alcohol (vol.%):	12.5

