

2019 Rüdesheimer Drachenstein Riesling dry VDP.ERSTE LAGE®

Soil: The areas on which we grow the grapes for this wine lie at the foot of the "Germania" on the Niederwald below the ridges of the Taunus. These are built up by a hard rock - the quartzite. The sandy erosion material of long-gone mountains was deposited near the coast at the time of the Lower Devonian (around 400 million years ago). The loose sands soon solidified into sandstone. Under the tremendous pressure of overlying layers of rock, the crystal structure of the sandstone was changed and finally unfolded into today's Taunus Mountains. The Taunus quartzite contains far more than 90% silica (SiO₂ = quartz) and only a few mica or feldspars. Very little mineral nutrients are supplied to the soil from rock weathering.

Vinification:

This Premier Cru has been hand-picked in the last week of September 2019.

It is a crisp and mineral driven Riesling from our most distinguished sites at the Rudesheimer Drachenstein vineyard.

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 blossoms 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. This Riesling from our Drachenstein vineyard has been fermented in old wooden barrels and shows pretty impressive hints of quartz minerality and has a strong but likewise smooth harmonic acidic backbone. It is predestined to gain maturity over the years. The wine has evolved an appealing maturity in the last months and shows up with an opulent mouthfeel. The very fresh impact creates an absolute sensation of taste.

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:	Rüdesheimer Drachenstein
Varietal:	100% Riesling
Residual sugar (g/l):	6,8
Total acidity (g/l):	7,1
Alcohol (% vol.):	12,5

