

2016 BERG KAISERSTEINFELS

Rüdesheim Riesling dry „Terrassen“ GG

Soil: The old terraced vineyards are located 280 meters above sea-level nestled at the summits of the Taunus-mountains. Here, the soil contains a combination of red clay slate with mixed-in quartzite. The red slates 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. It has less minerals than the rich soils of grey slate but still much more than the quartzite soils. The remaining thin layer of soil is very stony and can only store a limited amount of water. In addition to this, the dense, clay subsoil is very difficult for roots to penetrate, creating demanding conditions for grapevines. The soil is quick to warm 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. Some of the vines are up to 80 years old.

Vinification:

The grapes were harvested at the end of the first week of November 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 fermented in old oak barrels for almost 6 months.

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

In the nose you will find a very fresh and cool, but also very delicate minerality of our mountain terraces which is accompanied by an animating scent of yellow fruit.

There are subtle hints of mirabelle and finely wrought nuances of oak create an apollonian scaffolding.

The BERG KAISERSTEINFELS coats your mouth with an impressive mineral impact, squired with ripe apples, mirabelle and white peach.

You will also detect easily the haze of wild herbs, which is so typical for the adjacent Berg Roseneck.

Despite it´s youth it is very simple to divine an exceptional development and we´re absolutely convinced that the elegant embedded acidity will give us a vast number of moments of happiness.

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:	35 hl / ha
Site:	BERG KAISERSTEINFELS
Varietal:	100% Riesling
Residual sugar (g/l):	7.7
Total acidity (g/l):	6.9
Alcohol (vol.%):	12

