

2017 BERG KAISERSTEINFELS GG Rüdesheim Riesling dry “Terrassen”

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 grape vines. 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 September 2017 and pressed gently after a short maceration time. By the use of the preliminary phase, as well as the first pressure stage we could receive very clear and highly aromatic musts. The fermentation and storage took place mainly in large, old oak barrels over 17 months. This is the first year in which we allow our Grand Crus 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?

On the nose, the 2017 BERG KAISERSTEINFELS presents itself with a refreshingly cool touch of stone fruit and a very subtle wood. This first impression fills the mouth completely and it can bring a not too powerful, yet finely dosed spice in line with the finest smoke, which is accompanied by a very slow and never-ending finish. Traces of mirabelle and noble hints of wood form just this basic flavor.

BERG KAISERSTEINFELS dresses the mouth perfectly with its imposing minerality, paired with ripe apple, mirabelle, plum and peach. The wild herb aromatic from the neighboring Berg Roseneck can be found here as well. The acidity is soft and very nicely integrated. Great stuff!

We recommend pairing 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):	6.0
Total acidity (g/l):	6.1
Alcohol (vol.%):	12

