

## 2020 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 5<sup>th</sup> grand cru. It is renowned for being amongst the first historical evidence 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 September 2020 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 musts were spontaneously fermented mostly in old oak barrels for almost 19 months. We've added grapes to start the wild fermentation.

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

The ROSENGARTEN GG from the 2020 vintage presents itself on the nose with a (still) slightly yeasty, tart-spicy aroma with yellow-fruity, dried-herbal, and clearly mineral aromas. As in previous vintages, pure juicy Riesling fruit with fine acidity delights us in the glass. The intense minerality and a hint of sweetness in the background accompany the sip with good depth and a very good, firm finish. Very good drinking maturity already at this stage; we are very much looking forward to the next years with this wine.

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

<b>Yield:</b>	<b>40 hl / ha</b>
<b>Site:</b>	<b>ROSENGARTEN</b>
<b>Varietal:</b>	<b>100% Riesling</b>
<b>Residual sugar (g/l):</b>	<b>4.8</b>
<b>Total acidity (g/l):</b>	<b>5.8</b>
<b>Alcohol (vol.%):</b>	<b>12.5</b>

