

2016 BERG ROSENECK GG

Rüdesheim Riesling dry „Katerloch“

Soil: The BERG ROSENECK offers a huge variety of inclination. We're mostly working in our fields from 40 to 62 degrees of steepness and the vines are in average 35 years old. This utterly unique site provides areas of intense climate distinction within a few kilometres. Summits of the Taunus mountain range consists of a hard rock called quartzite. The sandy sediments washed out of long gone mountain ranges were deposited near a coast during the Lower Devonian (about 400 million years ago). These deposits were soon compacted to form sandstone, which was subjected to high pressures when it became buried beneath thick layers of rocks. This resulted in a modification of the crystalline structure of the sandstone turning it into a hard quartzite and finally to the Taunus mountain. The Taunus quartzite contains more than 90% quartz (SiO₂) and very little impurities. Therefore, the rock has a very low carbonate and iron oxide content. The mineral nutrient content is low.

Vinification:

The grapes were hand-harvested on 28th October 2016 and gently pressed after an overnight mash standing. 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. The BERG ROSENECK must was absolutely clean in smell and taste and contained a delicious acidity. The BERG ROSENECK was mostly fermented in old German oak barrels for almost 6 months.

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

The BERG ROSENECK appears in the nose with a fabulous fruit explosion, an absolute animating yeast-texture and a subtle breeze of old German oak. This combination creates a very elegant scaffolding and amazes us with the first gasp.

The vintage 2016 brought an intense and likewise broad Grand Cru from the vineyards of BERG ROSENECK, which surprises again with its typical and extremely delicious herbaceous hints and which seems to stay endlessly on the tongue. It offers a straight style and it's pretty interesting how the site has evolved itself during the last years and how the delicate quartz-minerality prevails against the subtle nuances of blossoms and herbs. This BERG ROSENECK Grand Cru has a gentle demanding youth and will show its full charisma with an ongoing ageing in about ten to fifteen years.

We recommend to pair this wine with a light coconut curry, or grilled duck breast with an apple-mango-chutney.

Yield:	35 hl / ha
Site:	BERG ROSENECK
Variety:	100% Riesling
Residual sugar (g/l):	5,4
Total acidity (g/l):	7,8
Alcohol (% vol.):	12.5

