

2017 BERG ROSENECK GG Rüdesheim Riesling dry “Katerloch”

Soil: 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 on 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 Denovian period (about 400 million years ago). These deposits were soon compacted to form sandstone, which was subject to high pressure 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 at the end of September 2017 and pressed gently after a short maceration period. By using the preliminary phase, as well as the first pressure stage we could win very clear and highly aromatic musts. The fermentation and storage took place over a period of 19 months only in large, old oak barrels. 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.

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

In the nose, the BERG ROSENECK presents itself with a splendid fruit explosion and much more intense than the two previous vintages. Subtle notes of wood join in a raft of flowers, herbs and very appealing lactic notes. In the mouth, this Grand Cru is showing a beautiful combination of mineral length and intense spice; well-integrated hints from the yeast support the long finish and the slightly prancing quartzite imprint lends freshness and grace. The BERG ROSENECK is just fun and shows itself playful and very elegant.

We can imagine well-fried aubergine with miso sauce and bonito flakes, a light coconut curry, or grilled duck breast with an apple-mango-chutney could do well with this wine.

Yield:	35 hl / ha
Site:	BERG ROSENECK
Variety:	100% Riesling
Residual sugar (g/l):	5.1
Total acidity (g/l):	5.7
Alcohol (% vol.):	12.5

