

2020 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 Devonian 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 and gently pressed after an overnight mash standing. 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. The BERG ROSENECK must be extremely clean in smell and taste and contained a delicious acidity. BERG ROSENECK was mostly fermented in old German oak barrels for almost 19 months.

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

The 2020 vintage has given the BERG ROSENECK GG a slightly more yellow-spicy, nutty and very light floral scent. Appealing yellow-fruity aromas, a little fennel and a delicate hint of butter accompany us in the further moments. Warm, caramel and buttery-melting fruit; as well as the somewhat smoky and yet very distinct minerality testify to the noble origin. The dancing acidity has enough power to create a very pleasantly spicy and at the same time clearly mineral finish. This once again typical BERG ROSENECK already impresses with a very sophisticated attack and will unfold its full radiance with increasing maturity.

We recommend pairing 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):	1.5
Total acidity (g/l):	7
Alcohol (% vol.):	13

