

2016 BERG ROTTLAND GG

Rüdesheim Riesling dry „Hinterhaus“

Soil: Our BERG ROTTLAND vineyards are located 95 metres above sea-level directly in the backyards of the city and are well situated to generate outstanding grape qualities. It is one of the oldest plantations in our vineyard portfolio with vines up to 40 years old. Over the past centuries the “Hinterhaus” parcel has gained fame for its outstanding qualities. Slates are debris soils where the landscape is dominated by a grey colour of the weathered grey-blue Hunsrueck slates. Dark-brown humus rich topsoil is often covered by slate debris and rubble which protects the soil from desiccation. The spaces between the loose materials are therefore well aerated. It is possible to feel loess as well as clay and mineral-rich fine earth derived from weathered slate. The vines are well supplied with minerals such as potassium, magnesium, sodium and iron from the clay fraction. Slate weathers rapidly thus ensuring a continuous supply of nutrients and micro-nutrients.

Vinification:

The grapes were hand-harvested on 16th 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 ROTTLAND musts were fermented in old German oak barrels for almost 6 months.

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

On the nose, you will find very elegant nuances of thyme as well as the rich flintiness which is so typical for the BERG ROTTLAND site.

It has a very dainty smokiness, an elegance and a delicate scent of oak.

The young BERG ROTTLAND Grand Cru of this vintage presents itself in an excellent form and leaves you with an astonishing yearning for the next swig. A noble site like the BERG ROTTLAND has even in its youth, the huge potential to emerge as a shining star, and the lighter style of the cooler 2016 vintage promises great wines with an exceptional ageing-potential.

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 ROTTLAND
Variety:	100% Riesling
Residual sugar (g/l):	6.0
Total acidity (g/l):	6.6
Alcohol (% vol.):	12.5

