

2017 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 harvested at the end of the last week of September 2017 and pressed gently after a short maceration period. By fractionation of the individual pressure stages and the use of 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 overall expression.

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

On the nose, the 2017 BERG ROTTLAND typically presents itself with subtle nuances of fresh thyme and, in the main, a gripping slate spice, which leads to a fine smokiness. In the mouth, this herbal spice unfolds completely and begins with good juice flow the never-ending finish. Very young nuances of smoke underline the elegant minerality and a very clear middle part gives a very harmonious sensation. Long, long, long is the finish and an increasing desire for the second sip develops after just a few moments. This wine is at the beginning of a long journey and it will be interesting to see where the journey will go.

We can well imagine a light coconut curry, or grilled chicken breast with apple and mango chutney to accompany this wine.

Yield:	35 hl / ha
Site:	BERG ROTTLAND
Variety:	100% Riesling
Residual sugar (g/l):	5.2
Total acidity (g/l):	7.1
Alcohol (% vol.):	13

