

2017 EINS-ZWEI-DRY

Rheingau Riesling dry

Soil: The grapes for EINS-ZWEI-DRY were harvested in our vineyards in the middle and east Rheingau, mainly from the fields surrounding the cities of Geisenheim, Oestrich-Winkel, Hattenheim and Erbach. The soils are predominantly composed of profound loess loam; several parts contain marly soil from the Tertiary period and an intense gravel blend close to the city of Oestrich. Hereby the water capacity of the soils is very high and we have an excellent distribution of water and nutritive substances even in hot years. This is the requirement for wines with a high concentration.

Vinification:

We have harvested the grapes for the EINS-ZWEI-DRY at the end of the first week in October 2017 and immediately pressed very gently. We harvest the grapes for the EINS-ZWEI-DRY at least at a Spätlese level, to achieve the best balance between a delicious fruit, sweetness and acidity. The EINS-ZWEI-DRY is our entry-level. To diversify the final blend, we ferment the different regions discretely in steel, through this we gain various traits to create the best blend for a fresh and crisp high-grade Gutswein.

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

On the nose the EINS-ZWEI-DRY shows very pleasant fruit and rich yeasty notes. Nuances of peach and apricot; ripe apples and a hint of carambola. The delicate and lively acidity is supported by ripe mirabelle and is an outstanding example of the terroir. The wine offers a quite full and spicy aroma of ripe Riesling fruit and also pineapples. Medium-bodied and slightly salty this is a clear, elegant and very pleasurable Riesling, ideal for many occasions. Bright citrus notes such as vibrant tangerine and soft grapefruit explode onto your palate, whilst lively notes of minerality tickle the palate. With a crisp finish, that leaves your taste buds wanting more, this wine is just asking to be drunk over and over again. The EINS-ZWEI-DRY has really good concentration, which makes this wine suitable for storage – that's pretty remarkable for an entry-level. We think it's a nice aperitif with oysters, it's pretty delicious with Sashimi and even matches deliciously with smoked fish.

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| Yield: | 70 hl / ha |
| Site: | Rheingau |
| Varietal: | 100% Riesling |
| Residual sugar (g/l): | 6.7 |
| Total acidity (g/l): | 8.5 |
| Alcohol (%vol.): | 12 |

