

CHARTA Riesling QbA dry 2021


Producer


The traditional estate is owned by the Eser family and located in the Rheingau region. They're a member of the VDP association and the CHARTA group.


Vintage report

The 2021 vintage started cold and wet with temperatures up to -11°. April and May were rainy and frigid, which led to a delayed budding of the vines. The blossom also started seven days later than usual. Moderate temperatures and precipitations marked the summer. Previous cold weather conditions pushed the maturity of the grapes backward. The above-average temperatures and dry weather provided a conciliatory end to the vinicultural year during September. Therefore, the Riesling harvest could be completed from the 6th to 21st October.

Characteristics

 fruity-herbaceous

 piquant acidity, slight residual sweetness, light minerality.

 fish dishes, salad with goat cheese

Facts

Grape Variety	Riesling
Terroir	Quartzite, calcareous loam and loess soil
Appellation	Rheingau
Vinifikation	Association of CHARTA wineries founded in 1984 in the Treasury of Geisenheim University. The aim of the association was to cultivate the classic Rheingau Riesling, which is dry in taste, fruit-driven and racy. The dry to feinherb Rieslings should function excellently as food companions and be well suited for aging. The wines must be made from 100% fully ripe Riesling vintages from the best Rheingau sites. In September after the harvest, i.e. after about 12 months, the wines may be marketed.



Alcohol	Residual Sugar	Acidity
11 %vol	9 g/l	9.3 g/l