



Der Salm rot

Der Salm rot dry 2020

Producer

Founded in 1200, the estate is now managed by Prince Felix zu Salm-Salm in the 32th generation. It is the oldest family-owned estate in Germany and cultivates vineyard sites on the Nahe region aswell as in Rheinhessen.

Vintage report

Dry beginning. Great finish. An early budbreak has become the new normal. Also, the small amount of rain in combination with higher temperatures throughout the summer. We needed to adapt the vineyard management, in order to cope with the new conditions. This has worked perfectly so we were able to harvest super healthy grapes. The balance of acidity and sugar was outstanding and the aroma of the grapes exploded, especially towards October, bringing super balanced wines with a great body.

Characteristics

gently sweet, dark red fruits

⇔ soft and fruity

Q solo, creamy cheese, snacks

Facts

| Grape Variety | Merlot, Spätburgunder |
|---------------|--|
| Terroir | Grapes from our own vineyards, all hand-picked. Sandy loam soil, south exposure, steep slope |
| Appellation | Nahe |
| Vinifikation | single bow, fermentation in large wooden barrels and in barriques |

| Alcohol | Residual Sugar | Acidity |
|-----------|----------------|---------|
| 12.5 %vol | 0.9 g/l | 5 g/l |

Art.No. PS9-20

Package 0,75 l