

## Der Salm weiß dry 2022

### 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 as well as in Rheinhessen.


### Vintage report


The year began dry and ended wet with a big drought during summer and great rain during harvest. But first things first.


After the first rains we started with the Riesling grapes which were lower in sugar than one would have thought. Although we finished earlier than ever the harvest went on for quite a while due to pausing every couple of days bringing the grapes to show their full potential.

Great qualities at a low yield. Great acidity with moderate alcohol levels. Apart from having less wine this was yet again an outstanding vintage.

### Characteristics

 fresh, flowery

 animating fruits, soft perlage

 summer wine, salads

### Facts

Grape Variety      Riesling, Weissburgunder

Terroir                red and grey slate soil, southern exposition on steep sloped vineyards

Appellation         Nahe

Vinifikation         selective harvesting by hand, single cask



Alcohol	Residual Sugar	Acidity
11.5 %vol	8.7 g/l	6.1 g/l

Art.No. PS10-22