

Der Salm rot dry 2021


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

Unsteady and yet outstanding – that describes the course of this year's weather and vegetation. Rheingau had enough rainfall, never too much though. Still the Salm Team had to put in extra efforts in order to grow healthy grapes. The blossoming was late and went from mid to end June. A long period of ripening is one of the main characteristics this year. More like in the old days, the main harvest took place in the whole of October, finishing only in November. Most grapes had more than a 100 days ripening time on the vine. This will bring forward intensive, long-lasting and yet, elegant wines. It's a more classical vintage with great ripening levels and a fascinating acidity.

Characteristics

 gently sweet, dark red fruits

 soft and fruity

 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 %vol | 0.5 g/l | 5.3 g/l |



Art.No. PS9-21