

Dalberger Ritterhölle dry Riesling dry 2014




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

2014 was a year of two extremes. Until July there was a little rainfall, followed by an early blossoming. The second half of the year brought a lot of rainfall and a slower ripening than expected. Again, the Salm estate had a very short picking season with an early start in our vineyards in Bingen. Picking started on September the 17th and brought high quality grapes, which resulted in clear and animating wines. Harvest was finished on October the 15th.

Characteristics

-  aroma of yellow fruit
-  earthy minerality, long lasting acidity, soft character with a great body
-  spicy dishes of the Asian cuisine, fresh appetizers

Facts

Grape Variety	Riesling
Terroir	green slate soil
Appellation	Nahe
Vinifikation	Fermentation in stainless steel tank and large wooden barrels.

Alcohol	Residual Sugar	Acidity
12.5 %vol	9.7 g/l	7.7 g/l

Award

92 points Falstaff



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