

Der Salm rot dry 2019


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 2018 vintage is an excellent vintage. The first half of the year was filled with good rainfall and a warm spring. The vines grew quickly and the flowering passed quickly. From June onwards they had very little rainfall and it became very warm. The warm and dry weather ensured that the grapes were perfectly healthy at harvest and had a great aroma. The winery had the earliest harvest date in history and started Pinot Noir for sparkling wine at the end of August. The quantities, acidity, sugar content and flavor of the grapes were perfect.

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
12.5 %vol	0.9 g/l	5 g/l



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