

Vom Roten Schiefer Riesling dry 2018


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 outstanding one. The first half of the year was filled with good rainfall and a warm spring. The vines grew fast and blossoming went by swiftly. Starting in June they had very little rainfall and it became very warm. The warm and dry weather ensured that the grapes were perfectly healthy and showed great aroma when harvest came. The estate had the earliest picking date in history starting at the end of August with Pinot Noir for Sparkling wine. Quantities, Acidity, Sugar levels and the taste of the grapes were perfect.

Characteristics

 yellow stone fruits

 salty aromas, well-structured minerality, fine acidity, full and sappy on the palate

 fish dishes, asparagus, pasta with light sauces

Facts

Grape Variety	Riesling
Terroir	Johannisberg, Berg Roxheim & Steinrossel vineyard, red slate soil, south facing steep slope
Appellation	Nahe
Vinifikation	gentle picking, single bow, fermentation in stainless steel tanks



Alcohol	Residual Sugar	Acidity
12.5 %vol	7.3 g/l	6.8 g/l

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