

Scharlachberg Riesling Auslese 2016




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 2016 harvest brought great qualities into the cellar, despite a very challenging year, with extreme weather influences. Until July the average rainfall of a whole year had already been reached. Beginning in August the summer really kicked in. Little rainfall and high temperatures accompanied the weeks until the beginning of harvest on the 26nd of September. The weather influences just before and during the harvest have become more important than ever. The good weather conditions during this year's harvest allowed the harvest team to pick grapes with a great ripeness level and healthy grapes.

Characteristics

-  ripe fruits, notes of honey
-  juicy with a soft melting texture, harmonious interplay of sweetness and acidity
-  blue cheese, fine desserts or as an aperitif.

Facts

Grape Variety	Riesling
Terroir	Scharlachberg, red slate soil, south facing steep slope exposure
Appellation	Rheinhessen
Vinifikation	Single bow. Fermentation in stainless steel tank.

Alcohol	Residual Sugar	Acidity
7 %vol	80.2 g/l	6.2 g/l

Award

94 points Wine Enthusiast



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