

Vom Roten Schiefer Riesling Trocken 2017


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

Whereas the first half of the year was characterized by drought and warm weather, the second half brought a lot of rainfall. At the end of June, it promised to become a very early vintage. Harvest started on 12th of September and ended on October the 16th. The high humidity made Botrytis spread. Luckily this only harmed the quantity and not the quality. Due to the positive Botrytis Salm were able to pick great grapes for a Beerenauslese. The grapes were highly aromatic. The freshly pressed juice showed a vibrant acidity and was very intense in taste.

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
13 %vol	4.4 g/l	7 g/l

Art.No. PS23-17