

Der Salm weiß 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 year started well with little rainfall but a great bud break and an even better blossoming. In summer we saw some of the hottest days we can remember resulting in some damage and sunburn. This resulted in very strict picking and selection during harvest. The September days brought super results with aromatic wines with a great acidity. In October, the cold and wet weather brought a quick end to the harvest. 2019 is a fascinating and strong vintage.

Characteristics

-  flowery, fresh
-  fruit aromas, fine acidity
-  light dishes

Facts

Grape Variety	Silvaner, Weissburgunder, Scheurebe
Terroir	Red and grey slate, south facing steep slope exposure
Appellation	Nahe
Vinifikation	hand picked grapes, single bow

Alcohol	Residual Sugar	Acidity
11 %vol	19 g/l	7.5 g/l



Art.No. PS10-19