

Scharlachberg Riesling Auslese 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

-  tropical fruit cocktail, ripe pineapple
-  melting texture, lively acidity
-  blue cheese, fine dessert

Facts

- Grape Variety Riesling
- Terroir Scharlachberg, south facing steep slope, red slate soil
- Appellation Rheinhessen
- Vinifikation single bow, fermentation in stainless steel

Alcohol	Residual Sugar	Acidity
7 %vol	120 g/l	7 g/l



Art.No. PS16-19