

Der Salm weiß 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

-  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
12 %vol	16 g/l	6 g/l



Art.No. PS10-18