

Scharlachberg Riesling Auslese 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

-  ripe fruits, pineapple, honey
-  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
7.5 %vol	138.9 g/l	9.3 g/l

Award

93 points Falstaff



Art.No. PS16-17