

## Der Salm weiß 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

-  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	18 g/l	6.5 g/l

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