

Einklang semidry 2019


Producer


Die Leidenschaft für den Weinanbau wurde den beiden Brüdern Stephan und Michael Weber schon von den Wiltinger Großeltern in die Wiege gelegt. Zunächst schlugen beide Brüder beruflich andere Wege ein, jedoch blieb die Hege und Pflege der großelterlichen Weinreben nie aus. Ein Studium an der renommierten Weinbau Hochschule Geisenheim half das Hobby zur Berufung werden zu lassen. Und so wurde 2011 der erste eigene Wein auf die Flasche gebracht.


Vintage report

It was above all the weather in 2019 that repeatedly presented challenges to the winegrowers, be it frost in the spring, extreme drought and great heat with the risk of sunburn and hail in the summer, or rain in the fall. A challenging vintage with many weather caprices. On the plus side is the very good quality of the grapes that could be harvested. The hot summer had ensured high ripeness with must weights mostly around 90 degrees Öchsle and ideal acidity values. The harvest was largely completed by mid-October.

Characteristics

 floral notes, pear, fine spiciness.

 slate minerality, lime & melon.

 summer salads, cajun dishes, solo.

Facts

Grape Variety	Riesling
Terroir	Grapes from different sites combined, grown on the oxbow of the Saar, this is the natural bow of the Saar.
Appellation	Saar
Vinifikation	spontaneous fermentation, ageing in stainless steel tank



Alcohol	Residual Sugar	Acidity
11.5 %vol	10 g/l	7 g/l

Art.No. WB5-19