

# Felseneck Wallhausen Riesling Kabinett sweet 2020

### **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 aswell as in Rheinhessen.

## Vintage report

Dry beginning. Great finish. An early budbreak has become the new normal. Also, the small amount of rain in combination with higher temperatures throughout the summer. We needed to adapt the vineyard management, in order to cope with the new conditions. This has worked perfectly so we were able to harvest super healthy grapes. The balance of acidity and sugar was outstanding and the aroma of the grapes exploded, especially towards October, bringing super balanced wines with a great body.

### **Characteristics**



L vineyard peach, white pepper

marmonious interplay of residual sugar and acidity, juicy acidity

O crustacean, sushi, asian pan

#### **Facts**

**Grape Variety** Riesling

Terroir Felseneck, southern exposed steep slopes, green slate soil

Appellation

Vinifikation fermentation in stainless steel tank

Alcohol	Residual Sugar	Acidity
8.5 %vol	45.5 g/l	7.5 g/l

#### Award

90 pts. Falstaff

Restaurant Wine: \*\*\*\*+

Art.No. PS30-20

