

Weissburgunder/Pinot Blanc dry 2021

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

Unsteady and yet outstanding – that describes the course of this year's weather and vegetation. Rheingau had enough rainfall, never too much though. Still the Salm Team had to put in extra efforts in order to grow healthy grapes. The blossoming was late and went from mid to end June. A long period of ripening is one of the main characteristics this year. More like in the old days, the main harvest took place in the whole of October, finishing only in November. Most grapes had more than a 100 days ripening time on the vine. This will bring forward intensive, long-lasting and yet, elegant wines. It's a more classical vintage with great ripening levels and a fascinating acidity.

Characteristics

 $\int_{a}^{b} \int_{a}^{b} apple and hay notes$

eyellow fruits, mineral driven

Allrounder, fish, vegetable lasagne

Facts

Grape Variety Weissburgunder

Terroir sandy loam, south exposition, steep sloped vineyards

Appellation Rheingau

Vinifikation Single maturation, fermentation in stainless steel tanks and

large wooden barrels

Alcohol	Residual Sugar	Acidity
12.5 %vol	0.5 g/l	5 g/l

Art.No. PS13-21



2015 WEISSBURGUNDER