

Rheingau Riesling Kabinett Dry Trocken 2018




Produzent

Das Rheingauer Weingut mit Sitz in Kiedrich wurde 1875 von Dr. Robert Weil gegründet und ist bekannt für seine langjährige Riesling Tradition. Die Philosophie des Weingutes, modernen Stil mit klassischem Château Charakter zu vergleichen, spiegelt sich in der Weinbereitung wider.

Jahgangsbericht

Weather conditions during the vegetative phase from April to October set new benchmarks. This past growing season was almost a full degree Celsius warmer than the warmest year in recent history (2003). These Mediterranean temperatures were part of an extended period of warmth that, as of right now, is unprecedented. The growth in the vineyards reflected this. While bud break was just seven days ahead of the long-established average, the vines had already developed a 17-day lead by the time they blossomed. That same dry weather also thwarted disease and pests from afflicting the vines during the growth cycle, and the fruit remained extraordinarily healthy right up until the end of harvest in early November. To ensure that the wines from this hot vintage retained their noted cool climate character, we made the decision to start the harvest in mid-September ... following the motto "Our harvest will start first and end last ... with a sharp focus on which grapes are ripe and ready for which intended wines." In the end we brought in grapes for grand, fine and elegant "Guts"-Rieslings; fruit of tremendous density and expressiveness for the dry "Lagen" wines; and a small quantity of premium nobly sweet wines.

Charaktereigenschaften

-  refreshing citrus aroma
-  ripe exotic fruits, mineral and creamy texture in the finish
-  pasta with light sauce, Asian cuisine

Fakten

Rebsorte	Riesling
Terroir	Deep and medium-deep, stony, fragmented phyllite partially mixed with loess and loam, southwest exposure
Appellation	Rheingau
Vinifikation	stainless steel tanks

Alkoholgehalt	Restsüße	Säuregehalt
11.5 %vol	8.4 g/l	7.4 g/l



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