

## Erbacher Steinmorgen Riesling 1st Growth 2017




### Produzent

Das Weingut Baron Knyphausen gilt als Riesling Pionier und bewirtschaftet 12 Hektar in der Anbauregion Rheingau.

### Jahrgangsbericht

The year 2017 showed again that the climatic challenges for the Rheingau winegrowers are not easing up. Volume is around 20% lower than the already smaller year 2016. We had a very warm and dry springtime, which brought a very fast discharge of the vines. At the end of April we had two nights with temperatures below zero in which some vineyards with short branches on the vine stock have been destroyed. After these nights the weather warmed up again quickly and the flowering of the vines proceeded very well. During the night of August 1st, we had a massive hailstorm with a lot of rain and wind which did damage in some of our vineyards. We had the earliest harvest since we can think of and started on September 19th with the final day on 13th of October. We picked every single grape by hand, to pick out the rotten grapes due the hailstorm and the unripe grapes due to the freezing nights. Finally, due to the hard work we have clear qualities in our tanks and are looking forward for the wines of the vintage 2017.

### Charaktereigenschaften

-  peach, pineapple, apple blossom, lime
-  medium bodied, floral and fruity with firm acidity
-  seafood dishes, chicken, pasta with light sauce

### Fakten

|              |  |
|--------------|--|
| Rebsorte     | Riesling   |
| Terroir      | Erbacher Steinmorgen (Steinmorgen is a "2nd Cru" vineyard in Erbach).<br>deep-rooted loess and gravel soil, in some parts loess-loam and clay with sporadic lime inclusions.<br>South to southwest exposure with 10-30% inclination. |
| Appellation  | Rheingau   |
| Vinifikation | Single bow   |



| Alkoholgehalt | RestsüÙe | Säuregehalt |
|---------------|----------|-------------|
| 11.5 %vol     | 6.6 g/l  | 8.4 g/l     |

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