



2015 Ruppertsberger Riesling

Vineyards: This village Riesling is a blend of non-classified vineyards as well as declassified P.C. and G.C. vineyards from Ruppertsberg.

Classification: We have created a quality pyramid for our wines using ratings from the Royal Bavarian Vineyard Classification of 1828. Our quality philosophy is based on the Burgundian “Cru” system. The G.C. and P.C. Rieslings are growing in our most valuable vineyard sites. Below these are the village Rieslings, the Estate Riesling rounds off the quality pyramid.

The vintage: A mild winter was followed by a warm spring with low rainfall. Dry, warm weather at the beginning of June meant early and almost perfect flowering. The summer was very dry and hot from beginning to end, but thanks to our Biodynamic methods our deep rooted vines still found the water they needed. 2015 was surely one of the earliest vintages on record also one of the quickest. Base wines for our Sekt were already harvested at the end of August, the main harvest was over by October 2nd, all grapes were healthy and perfectly ripe with excellent acidity.

Harvest: Selective hand picking in September 2015 followed by gentle pressing.

Biodynamics: Out of respect for our vineyards and their wines we have worked biodynamically since 2005.

Vinification: Temperature-controlled fermentation, 50 % stainless steel, 50 % 2400 litre oak casks followed by maturation in stainless steel tanks and in large (2400 litres) oak barrels.

Tasting note: Bouquet of pineapple, peach and pear. Silky texture, elegant mineral notes and lively acidity.

Food pairing: Our Ruppertsberger Riesling is an ideal partner not just for typical rustic country food from the Pfalz region. It also pairs perfectly with pasta dishes.

Analysis

Alcohol:	12.5 % vol.
Residual sugar:	3.6 g/l
Acidity:	7.6 g/l

Contains sulfites.