



## 2016 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.
- Vintage:** After a mild winter, a cool spring delayed flowering. Rarely were the first months of a year so dominated by rain as in 2016, intense foliage work and strengthening of the vines through biodynamic methods were key for top quality and good yields. From August onwards we were rewarded with fantastic summer weather. Cool nights provided ideal conditions for perfect grape ripeness, wonderful harvest weather allowed optimal grape selection and a relaxed, long harvest over almost 7 weeks. The harvest finished on October 15th and we have wines in the cellar with a cool lightness, elegant in style, mineralic and lower in alcohol than 2015.
- Harvest:** Selective hand picking in September 2016 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**
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|-----------------|-------------|
| Alcohol:        | 12.0 % vol. |
| Residual sugar: | 2.6 g/l     |
| Acidity:        | 7.5 g/l     |
- Contains sulfites.