2018 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: 2018 began with a cold spring and enough rain in March and April. May brought mid-summer temperatures and catapulted the vegetation forward in record time. The perfect blossoming in June was followed by never ending summer weather with persistent drought until harvest which began on August 24th and ended on September 24th – as early as never before. Another vintage that shows us that our biodynamic cultivation helps our vineyards to be provided with enough water in dry periods. 2018 shows perfect fruit, great length with ripe and elegant acidity. This wonderful structure is the basis for another vintage with great ageing potential.

Harvest: Selective hand picking in September 2018 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: 12.0 % vol.
- Residual sugar: 3.0 g/l
- Acidity: 5.9 g/l
- Contains sulfites.