

# Nierstein Rehbach Riesling Spätlese 2017

LOUIS GUNTRUM, RHEINHESSEN, GERMANY



## HARVEST & VINTAGE NOTES

**Vineyard, Soils & Climate:** The Rebach (deer creek) vineyard is a south-east site near the Rhine river, planted on the world famous "Roter Hang" soils of red sandstone, with steep hills. It is around 500ft (150m) above sea level, at about 50 degrees northern latitude. The climate is cool, and semi-arid with approximately 20" of precipitation per year. The temperature rarely exceeds 86°F, with less than 2,000 sunning hours sunning per year.

**Harvest Notes:** 2017 was a peculiar year for weather. An early spring with unusually high temperatures resulted in early bud break, followed by significant frost damage in late April, unparalleled since 1956. Early blossoming in June and a quick ripening came with little rain. Excessive rain Aug-Sept allowed botrytis to spread, so grapes were ripe enough to be prone to the mold, but not ripe enough to pick. Waiting for the grapes to ripen caused a loss of 30% of the crop. Vineyards were harvested by hand to ensure selection of ripe, healthy grapes. Harvest finished unusually early on October 5th. 2017 was a year of low quantity but high quality, offering wines with pronounced fruit flavors and a zesty acidity.

**Winemaking Process:** "Sweet idleness" is the motto during the vinification process, with little to no interference into the natural process of fermentation. Fruit is gently pressed, then fermented in stainless steel at a controlled temperature of approximately 60°F (16°C). The wine is aged on the lees until shortly prior to bottling, with late bottling and release dates.



## LOUIS GUNTRUM

WINEMAKER: Dirk Roth

GRAPES: 100% Riesling

VINE AGE: 25 years

OECHSLE AT HARVEST: 93°

ALCOHOL: 13%

RESIDUAL SUGAR: 43 g/L

TOTAL ACIDITY: 9.1 g/L

TOTAL SULPHUR: 42 mg/L

pH: 3.1

