

Niersteiner Riesling Trocken 2017

LOUIS GUNTRUM, RHEINHESSEN, GERMANY



HARVEST & VINTAGE NOTES

Vineyard/Soil Type:

Nierstein vineyard with famous Roter Hang (red sandstone) soils, near the Rhine river. 390-690ft elevation with gentle to steep slopes, and a south/south-east orientation.

Harvest Notes:

2017 showed numerous climatic peculiarities. 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 August-September 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. Every vineyard was harvested by hand to secure appropriately ripe and healthy grapes. Weather conditions allowed for a quick harvest which 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:

Gentle pressing, fermentation with cultured yeast in stainless steel tanks at 60°F. Aged on the lees until shortly prior to bottling. Late bottling and release dates.

Climate Notes:

Cool climate at 50°N latitude. Semi-arid, approximately 20" of precipitation per year. Temperature rarely exceeds 86°F. Less than 2,000 hours of sun per year.



LOUIS GUNTRUM

WINEMAKER: Dirk Roth

GRAPES: 100% Riesling

VINE AGE: 25 years

OECHSLE AT HARVEST: 93°

ALCOHOL: 12.5%

RESIDUAL SUGAR: 7.5 g/L

TOTAL ACIDITY: 8.5 g/L

TOTAL SULPHUR: 46 mg/L

pH: 3.3

