

# CARL EHRHARD

## Berg Rottland Auslese 2017 Rüdesheim, Rheingau, Germany

### GRAPE VARIETY

100% Riesling

### VINEYARD

Berg Rottland is considered the best vineyard in Rüdesheim, and one of the most recognized and cherished sites in Germany for growing Riesling. It is situated directly west of the town at the river's edge, and slopes moderately upwards until the steeper Roseneck vineyard begins. Rottland has quartzite-dominated soils and enjoys a special microclimate. The dry Rieslings it produces are strong, with notable complexity and moderate acidity. But, because Rottland sits right on the riverbank, the late autumn fog is especially thick, and botrytis flourishes on the grapes left for the late harvest wines. When this magical fungus invades the grapes, it removes much of their water, which concentrates flavors and sugars. Carl has 2 ½ acres in Rottland, spread among different spots. The dry wines are vinified by individual parcel, but the sweet wines are sourced from them all as they achieve different levels of botrytis at about the same time. Botrytis affects different grapes at varying degrees with varying sugar levels, but they were all harvested from Berg Rottland on November 6, 2017. The "light" botrytis grapes were used for this fantastic Auslese, while the "heavier" botrytis grapes were used for the Beerenauslese and Trockenbeerenauslese wines. The yields are incredibly small, and this, combined with long, slow vinification, is the key to getting the best expressions from Rottland. As with all of Carl's wines, this wine is fermented by ambient native yeasts in neutral oak casks, but in this case the vinification takes place outside the winery. After a few months, the cold winter temperatures naturally stop the fermentation at 8.5% ABV. This leaves an abundance of tasty natural sugar in the wine. The wine is filtered once and then stored in a small tank until bottling in April. Only 900, 375ml bottles were produced.

### ESTATE

Weingut Carl Ehrhard is an historic family estate and winery situated on Germany's Rhein River in the town of Rüdesheim. It was founded in 1815 and Carl took over from his father in 1998. Carl strives to make wines endowed with personality that express the unique character of his vineyards. In Carl's words, he achieves this by "following the nature" and "returning to the roots." Specifically, this means all the grapes are grown 100% organically and biodynamically. Fermentation occurs spontaneously from indigenous yeasts, and it is slow. Fermentation only takes place in neutral oak barrels. The finished dry wines are not filtered or fined. Some of Carl's Rieslings are produced using a traditional wooden basket press, skin contact, and natural stabilization (no added sulfur). But these specifics are simply an extension of responding to what nature already provides on its own, and Carl believes that is enough to make outstanding wines. He needs only to listen to nature, and then do the hard work of reflecting it in his wines.

### TASTING NOTE

Lightly floral with fine peach and apricot flavors. Rich and indulgent honey notes envelope shimmers of mineral and whispers of petrol on the unctuous finish.

### FOOD PAIRING

Enjoy this wine with good friends on its own or try pairing with not-too-sweet desserts like fruit tarts and cobblers, old, funky cheeses and foie gras.



THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

5/14/2024