

CARL EHRHARD

Berg Rottland 'Urstück Wilgert' Riesling Trocken Rüdesheim, Rheingau, Germany



GRAPE VARIETY

100% Riesling

LABEL

"Urstück" means original place. Carl Ehrhard uses this distinctive term on the label because the Berg Rottland vineyard has two very distinct sections, 'Rottland' and 'Wilgert'. The 'Rottland' section produces very strong wines, while those from 'Wilgert' are more elegant. For centuries, these different sections were recognized as separate vineyards until the landmark 1971 German Wine Law reclassified most of Germany's vineyard names and borders. With this and other "Urstück" bottlings, Carl Ehrhard gives these distinctive sites the recognition they deserve for producing singular wines. Carl also chooses not to designate and label his Urstück wines by the prädiat system (Kabinett, Spätlese, etc.). Technically the quality of this wine is above Spätlese, but he makes wine like they did in the old days and labels them this way too. "Back to the roots", as he says. This is one of several Trocken bottlings produced by Carl, which he believes showcase the best that his vines and cellar have to offer.

VINEYARD + VINIFICATION

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 'Wilgert' section of the vineyard produces dry wines with notable harmony because of the precise balance of body, acidity and power. The yields are incredibly small, and this, combined with long, slow vinification, is the key to getting the best expression from Rottland. Fermentation takes place spontaneously and naturally from ambient yeasts in *Fuders* - traditional 1,200-liter neutral oak barrels. The slow, gentle transformation into a completely dry wine lasts around five months. The wine continues to mature on its lees for one year. No wood flavors are imparted on the wine, but this traditional use of barrels helps to smooth it out. It also naturally stabilizes the wine and reduces the need for sulfur.

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

Opulent fruits, candied pear, crunchy apple notes and zesty lime with a ripple of pulverized stone. Very dry, focused and clean, this is an amazing example of Riesling that will sing on your palate.

FOOD PAIRING

Quiche Lorraine and fish tacos make tasty mealtime companions. Also works well with smoked trout, Brie and salty blue cheese.



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