

CARL EHRHARD



Berg Roseneck Riesling Kabinett Rüdesheim, Rheingau, Germany

GRAPE VARIETIES

100% Riesling

VINIFICATION

The Roseneck vineyard is named for the Rosenhecken or rose hedges that grow on its rocky edges. The vineyard has two very distinct sections. This wine is produced from the western side where the slopes are very steep and composed of quartzite and red slate. As evidenced here, this part of the vineyard produces more delicate, mineral driven wines. Select grapes are hand-picked. Fermentation occurs spontaneously and naturally from ambient yeasts. This slow, gentle transformation lasts around seven weeks until the cold winter temperatures stop it naturally, leaving around 50 grams per liter of natural sugar. The wine is then filtered gently and bottled.

ESTATE

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six prime vineyards around the town of Rüdesheim in the Rheingau region of Germany. The estate has been in the family since 1815 and was taken over in 1998 by Carl, his wife Petra and their three daughters.

TASTING NOTE

This is an aromatic, lithe, yet intense Riesling with pure fruit flavors and delicate minerality. It is off dry, but the sugar is not sweet like candy, but fresh like ripe fruit. The finish is balanced by gentle acidity.

FOOD PAIRING

A perfect aperitif or companion with Asian foods and aged cheeses.

2022

93

WINE ENTHUSIAST
