

WEINGUT
BISCHEL



2022 GAU-ALGESHEIM RIESLING „TERRA FUSCA“ VDP.AUS ERSTEN LAGEN

Vineyard

The grapes come from the oldest Riesling vineyards in Gau-Algesheim's St. Laurenzikapelle. Tertiary shell limestone and clay marl characterise the soil there in the upper part of the slope. The steep, southeast-facing slope allows the grapes to ripen very slowly and produces a juicy Riesling with cool minerality and wild notes of herbs and grapefruit.

Vinification

The very late harvest of the highly ripe grapes is staggered by hand. For optimal extraction of the aromatic substances, the grapes are gently crushed in the winery and left to stand in their own juice for a few hours. After gentle pressing, the juice ferments with natural yeasts in stainless steel tanks. After 8 months of yeast storage, the wine is bottled in the summer.

Tasting notes

With a little air, the nose reveals aromas of wild herbs, grapefruit and peach. The fruit and minerality intensify on the palate. Long finish with fresh stone fruit and salty hints.

Analysis

alcohol: 12.5 % vol.; residual sugar: 3.8 g/l; acidity: 7.3 g/l