

WEINGUT
BISCHEL



2023 APPENHEIM RIESLING VDP.AUS ERSTEN LAGEN

Vineyard

The grapes come from our oldest Riesling vineyards in Appenheim. Tertiary marl and shell limestone soils, mainly from the Hundertgulden site and a small part in the Eselspfad, characterise the grapes with their minerals. The two south-facing slopes lie between 150 and 240 metres above sea level and guarantee the grapes a slow, even ripening due to very warm days and cool nights.

Vinification

The very late harvest is staggered by hand according to ripeness. 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 wild yeasts partly in stainless steel tanks and partly in wooden barrels. After 6 months of yeast storage, the wine is bottled in spring.

Tasting notes

Aromas of spicy herbs and sweet yellow fruits. In the mouth, salty mineral notes are added. A fine acidity reminiscent of lime and the creamy ripe fruit give the wine a great balance of power and elegance.

Analysis

alcohol: 12.5 % vol; residual sugar: 5.3 g/l; acidity: 7.1 g/l