

WEINGUT
BISCHEL



2023 BINGEN RIESLING VDP.AUS ERSTEN LAGEN

Vineyard

The grapes come from our top vineyard, the Binger Scharlachberg. Quartzite & slate from the Devonian characterise the soil in this very warm steep slope. The high water permeability of the poor rocky soil reduces the vigour of the vines and thus promotes the ripening of extremely small-berried, aromatic Riesling grapes. The Rieslings from this site are characterised by an explosive aroma reminiscent of flint.

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 in stainless steel tanks and wooden barrels. After 6 months of yeast storage, the wine is bottled in spring.

Tasting notes

Aromas of flint, wild herbs and citrus fruits on the nose. On the palate, very punchy and taut, fresh fruit flavours with salty hints shake hands and let the character of the quartzite rock fully come to life. The high concentration and polished acidity give the wine class and length.

Analysis

alcohol: 12.5 % vol.; residual sugar: 3.2 g/l; acidity: 7.2 g/l