

WEINGUT
BISCHEL



2023 SCHARLACHBERG RIESLING GG VDP.GROSSE LAGE®

Vineyard

The grapes come from our top vineyard Binger Scharlachberg. Quartzite & slate from the Devonian characterise the soil in this warm terraced steep slope. The high iron content of the soil makes the earth glow "scarlet" in summer. The 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 often characterised by an aroma reminiscent of flint.

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

At first very closed, mineral notes of flint and wild herbs appear, with increasing aeration the complete potential of exoticism unfolds - sweet apricots, limes and citrus fruit. Very concentrated in the mouth, with hints of orange zest paired with stone fruit. Very long, structured finish with a powerful finish.

Analysis

alcohol: 13 % vol.; residual sugar: 3.7 g/l; acidity: 7.2 g/l