



2019 KASTANIENBUSCH
Riesling GG
VDP.GROSSE LAGE

Alkohol 13 % – Säure 7,4 g/l – Restzucker 1 g/l

Vineyard side

Kastanienbusch lies in the west of Birkweiler. The vineyard side is located in a basin, which is built through the slopes of Taschberg in the east, Kleinen- und Hohenberg in the north and the west and from Kastanienbusch itself in the south. Through this basis the vineyards are totally protected from cold winds. It is between 220 and 320 m over NN and has up to 40% gradient. Our more than 2 ha big part of this vineyard is in the old part of Kastanienbusch and one of the top parts. The slopes are 30 to 35 % steep and south facing, 280 to 320 m over NN. It's the highest GG-vineyard side in Pfalz. Our property within the Kastanienbusch vineyardsite is 4 hectare in total, which is situated only inside of the 20,8 hectare sized centerpiece.

Soil

Through the elevations of the Rhine Rift around Birkweiler, Albersweiler and Frankweiler geologically really old types of soil came to the top. That's why the most famous old part of Kastanienbusch is well known for the really rear types of red slate. This type of soil developed 280 Million years ago. It contains granite, slate and melaphyre. Through the high iron content the soil is dark red and is a really good heat reservoir. Kastanienbusch is the only vineyard side with red slate in the whole Pfalz region.

Wine growing

Since 2006 the vineyards are farmed bio-dynamically. Through that we don't only create complex mutual reactions in the ecosystem vineyard, but also create complex wines and support a better sustainability in our distinctive wine growing region. Old vines are an important requirement for BIG wines like a "Grosses Gewächs". Therefore we cultivate and care for those vineyard plots with a huge expenditure of time and handcrafted work, that our old plots will stay young and vital for still a long time.

Vinification

After selective hand harvesting of the grapes, they get destemmed and rest with berry skin contact for 24 hours. After careful and gentle straining, the clarification happens through sedimentation. Then we ferment the juice only in stainless steel tanks. After 5 months resting on the yeast the wine is taken from it in March 2020 and got bottled in June 2020.

Wine

The wine shows a perfect balance between ripeness and minerality, fruit and acidity as well as density and elegance. Typical for the vineyard side the smell is on one hand side embossed through the soils mineralic aromas – smoke, pepper, Flintstone, hay, tea and spices – on the other hand through the typical aromas of the grape variety Riesling – citrus, apple, peach and apricot. Also on the palate it has the same balance between soil and grape variety: The soil creates the mineralic spicy notes, the variety the fruitiness. The wine – like all Rebholz wines – has a really high aging potential.