

2016 Rotschiefer Riesling Kabinett (Red Slate)

Dry? No that's not really what you would call this one. But who can be detracted by the charm of a warm summer wind? No region of the world creates wines like this one - grown on red slate stones with a high amount of iron - which inspire with their animating interplay of ripe fruit, fine acidity and stimulating minerality. Thanks to the matured acidity, that can only be created in this kind of slate environment, your mouth will be praying for more. Thanks to the moderate alcohol-content of this wine, an enjoyment without remorse.

*Item: 101623
Grape: 100 % Riesling
Ageing: stainless steel tanks, 6-7 months
Bottling: May
Alcohol: 10,0 % Vol.
Acidity: 8,3 g/l
Residual sugar: 26 g/l*

*Style: off-dry
Viticulture: integrated cultivation
yield restriction, late and selective harvest by hand
Vinification: fermented with indigenous yeasts, long maturing period,
traditional vinification, without fining
Quality Level: Kabinett
Soil: Fine red and grey Devonian slate soils*

Rating/ press:



Vinum
EUROPAS WEINMAGAZIN

09/2017, Kategoriesieger bei der Wahl zum Deutschen Riesling Champion 2017:
„Rotschiefer 2015 – bester feinherber Riesling Deutschlands“

Jancis Robinson
JancisRobinson.com For people who love good wine

Van Volxem Rotschiefer Riesling Kabinett 2011 Saar; 17/20, beste Trinkreife: 2012 – 2016

Eine kleine Entspannung nach all dieser mineralischen Wucht. Es wäre jedoch falsch den Rotschiefer in die Schublade leichter und vergnügter/locker-flockiger Kabinette zu stecken. Grapefruit mit einem feinen Hauch von Gewürz schmeichelt dem sensibleren Gaumen, aber da ist dennoch ein fester mineralischer Kern, der jegliche Gedanken an eine einfach angenehme Trinkerfabrung verfliegen lässt.