WEINGUT KARL SCHAEFER BASALT RIESLING
2023

Country	Region	Varietal	Winemaker
Germany	Pfalz	Riesling	Johann Seibt

Alcohol Content	Total Sulfur	Residual Sugar	Acidity
12%	No data	0.5 g/ l	6.9 g/ l



HISTORY

Located in Bad Durkheim in the Pfalz region of Germany, Karl Schaefer was founded in 1843and in the early 1910sbecame part of the Verband Deutscher Prädikatsweingüterund - Qualitätsweingüter (VDP),an elite group of producers in Germany that meet the highest quality standards and account for just under 1%of the total producers in Germany.

The approach to vineyard management and winemaking is entirely in tune with nature, working biodynamically with low intervention. While seeded in tradition and executing and the most elevated standard possible, so are the work conditions. The sound of bass and treble is both heard and felt and music fuels the wine making team and rests the wine, complete with a turning disco ball.

Total production of the estate is just shy of 6,700 cases.

VINIFICATION and MATURATION

Grapes are de-stemmed and gently pressed, aged in stainless steel for 6-8 months, indigenous yeasts.

VINEYARD

Sourced from a few vineyard sites along the Mittlehaardt German Wine Route. Focusing on soils and vineyard blocks rich in Basalt.are All vineyards are tended to and managed biodynamically.

TASTING NOTES

Fresh, fruity nose, Mirabelle plum, whitecurrant, pineapple and tangerine. A refreshing and crisp acidity on the palate, plenty of grip and great juiciness, fine fragrant herbal notes appear over time, the finish is cooling. -Ulrich Sautter, Falstaff

FOOD PAIRING

White asparagus and ham, shrimp cocktail, artichokes with aioli, fried chicken, Thai curries and Vietnamese fried eggrolls.

BOUTIQUE WINE COLLECTION

PRESS

falstaff 91