

WEINGUT KARL SCHAEFER RIESLANER BERENAUSLESE 2018

Country
Germany

Region
Pfalz

Varietal
Riesling

Winemaker
Johann Seibt

Alcohol Content
6.5%

Total Sulfur
No data

Residual Sugar
184 g/l

Acidity
7.9 g/l

HISTORY

Located in Bad Durkheim in the Pfalz region of Germany, Karl Schaefer was founded in 1843 and in the early 1910s became part of the *Verband Deutscher Prädikatsweingüter und -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 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

Hand picked Rieslaner grapes, 15% botrytis affected, are gently pressed for 4 hours to extract the most concentrated drops that remain. Aged in stainless steel for 9 months before bottling.

VINEYARD



Sourced from a plot near the winery, Rieslaner is a cross between Riesling and Sylvanner. All vineyards are managed biodynamically and co-planted with grasses, rye, poppies, thistles, wild carrot and spurge to mitigate pests wild attracting pollinators.

TASTING NOTES



Mineral aroma, some flint and matchstick, plus exotic fruits, some mango, multilayered, dried herbs. On the palate with gripping acidity.

FOOD PAIRING



Passionfruit pavlova, foie gras, roquefort cheese.