

2022

Country
Germany**Region**
Pfalz**Varietal**
Riesling**Winemaker**
Johann Seibt**Alcohol Content**
7%**Total Sulfur**
No data**Residual Sugar**
83.7 g/l**Acidity**
9.2 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

Whole cluster maceration for 24h and gently pressed in stages, fermented for 3 weeks to propagate indigenous yeasts. Aged on the lees in neutral Stockinger and French oak barrel for 18 months.

VINEYARD

100 year old vines planted to light shell limestone, red sandstone and clay soils. 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

Notes of nectarine, apricot and tangerine, blossom honey, flowers and a hint of petrol with a fresh acidity that goes well with the charming fruitiness, again stone fruit and also mandarin, fine mineral savoriness. (Ulrich Sautter - Falstaff, November 2024)



FOOD PAIRING

Szechuan food, prawns vindaloo, fried chicken and lemon granita with strawberries and whipped cream.

PRESS

93

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