

WEINGUT KARL SCHAEFER 'WEILBERG' RIESLING GROSSE LAGE 2020

Country
Germany

Region
Pfalz

Varietal
Riesling

Winemaker
Johann Seibt

Alcohol Content
12.5%

Total Sulfur
No data

Residual Sugar
No data

Acidity
No data

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



A Grosses Gewächs (GG) planted to limestone. 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



Peach, melon, orange peel, jasmine, honey, tobacco and wet stone on the nose and palate. The acidity frames the body well with its light creaminess, attractive texture, long fine salty finish, (Ulrich Sautter - Falstaff, November 2022)

FOOD PAIRING



Schnitzel, hamachi crudo, salmon sashimi, poke bowls, paneer masala, crab rangoon.

PRESS

