

# WEINGUT KARL SCHAEFER 'GERÜMPEL'RIESLING ERSTE LAGE 2021

**Country**  
Germany

**Region**  
Pfalz

**Varietal**  
Riesling

**Winemaker**  
Johann Seibt

**Alcohol Content**  
12%

**Total Sulfur**  
No data

**Residual Sugar**  
0.6 g/l

**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



Terraced on loamy soils one parcel north of Bürklin-Wolf. 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



Tart aroma; smoke, graphite, savory herbal notes, a hint of cumin, iodine on the nose. Racy and distinctive on the palate, dense acidity, very drinkable juiciness, extremely restrained fruit and forward minerality. (Ulrich Sautter - Falstaff, November 2022)

## FOOD PAIRING



Chicken Schnitzel, fried prawns, fish and chips, roasted fennel and mushroom risotto.

## PRESS

