

# WEINGUT KARL SCHAEFER 'SPIELBERG' RIESLING ERSTE LAGE

## 2022

**Country**  
Germany

**Region**  
Pfalz

**Varietal**  
Riesling

**Winemaker**  
Johann Seibt

**Alcohol Content**  
13%

**Total Sulfur**  
80 mg/l

**Residual Sugar**  
0.5 g/l

**Acidity**  
No data

### HISTORY

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



Spielberg is one of the oldest single vineyards in the Pfalz and gets its name from the old Roman fortress *Specula* meaning "watchtower". All vineyards are managed biodynamically and co-planted with grasses, rye, poppies, thistles, wild carrot and spurge to mitigate pests while attracting pollinators.

### TASTING NOTES



Delicate graphite nose, slightly smoky notes. The impression continues on the palate, with herbal notes, a juicy acidity and a fine, invigorating saltiness with matching fine bitter notes. (Ulrich Sautter - Falstaff, November 2022)

### FOOD PAIRING



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



### PRESS

