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## SALWEY PINOT BLANC - CHARDONNAY GUTSWEIN



**I**ngut Salwey in Oberrotweil, in the heart of the Kaiserstuhl region, is proud of its history as a classic family-run estate. Yet that tradition only tells part of the story. Konrad is the third generation of Salwey to run the winery, which focuses on Pinot varieties traditional to the Kaiserstuhl region. The estate is renowned for its fine vineyards, including three “Grand Cru” sites. Under the direction of Konrad’s father, Wolf Dietrich, Weingut Salwey became the first Baden member of the Verband der Deutschen Prädikatsweingüter (VDP). He groomed his son from an early age. After graduating from Geisenheim, Konrad spend several harvests working with renowned estates in Burgundy and in the neighbouring Alsace. In addition, he had the opportunity to spend his practicum with the legendary Hans-Günter Schwarz of Müller-Catoir. These experiences were the foundation of Konrad’s vision, who took over the family estate after his father’s untimely death in 2011. Under Konrad’s leadership, Weingut Salwey now only produces dry wines of the Pinot family.



### VITICULTURE

The family winery is situated in Germany’s most sun-drenched region, known as the Kaiserstuhl atop an extinguished volcano not far from Switzerland and across the Rhein from Alsace. The Kirchberg—the home vineyard — sits on the southwestern foothills of the Kaiserstuhl. The rugged, stony soil on this former volcanic cone is composed of black tephrite bedrock, with clinkstone (phonolite) filling the deeper fissures. Where those fissures extend to the surface, black granite (malanite) can also be found in the soil. The stony earth presents a number of challenges to vine and vigneron. The blocks face from due south to southwest.

### VINIFICATION

The hand harvested grapes are gently pressed and then naturally fermented in stainless steel tanks. A subsequent malolactic fermentation gives the wine a gentle yet lively acidity. An extended maturation on the yeast and fine lees adds structure, rich aromas, and body to this wine.



**SKU: 802388**

Region	Baden/ Kaiserstuhl
Classification	VDP - QbA
Vintage	2021
Grapes	60% Pinot Blanc (Weissburgunder), 40% Chardonnay
Soil Composition	100 % Loess
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Pinot Blanc in stainless steel, Chardonnay in 5,000 l oak barrels with malolactic fermentation.
Alcohol	12.5%
Residual Sugar	1.8 g/l
PH	3.34 g/l
TA	6.4 g/l
Free SO2	54 mg/l
Total SO2:	90 mg/l

**TASTING NOTES**

Pale yellow in the glass, with aromas of apples, melon, citrus, hay, flint and floral notes. A lovely style, an extended maturation on the yeast and fine lees adds structure, rich aromas, and body to this wine. Orchard fruit, citrus and minerality flavours on the palate with a refreshing zesty finish.

**PAIRING SUGGESTION**

This refreshing white wine makes for a delightful aperitif and pairs well with white asparagus with Hollandaise sauce, grilled fish, white meats, pork, and soft cheeses. Delightful for an afternoon gathering of friends.