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## SALWEY PINOT NOIR ROSÉ 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 grapes are hand harvested. Spontaneous fermentation and maturation take place in stainless steel tanks on fine lees. Fermentation is done exclusively with natural yeast mostly in big “ovals”. The winery avoids fining of the wines and almost always bottle without filtration.



**SKU: 802389**

Region	Baden/ Kaiserstuhl
Classification	VDP - QbA
Vintage	2022
Grapes	100% Pinot Noir
Soil Composition	100 % Loess
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Spontaneous fermentation
Alcohol	12%
Residual Sugar	5.0 g/l
PH	3.31 g/l
TA	7.7 g/l
Free SO2	58 mg/l
Total SO2:	136 mg/l

**TASTING NOTES**

Lovely copper pink colour in the glass. The nose has aromas of red fruit, strawberry, red currant, anise with orange zest and floral notes. The alcohol is well integrated and the natural berry flavours of fully ripened, healthy Pinot Noir grapes are balanced by a crisp, fresh acidity. A delicious wine, with strawberry, cranberry, savory notes and a tart citrus finish.

**PAIRING SUGGESTION**

A well-made, dry rosé wine such as this Pinot Noir is one of the most versatile food wines. There is not much that this wine cannot be paired with. We enjoy it a well-seasoned Bouillabaisse, white asparagus with poached salmon, cedar plank salmon, and grilled white meats.