

Comments of a Bon Vivant:

Fall vibes. Heart and soul warming, bringing back memories of exceptional meals. Silky smooth tannins and a fresh acidity make this pinot noir a versatile meal companion, from simple mushroom dishes to braised meats and roasted poultry.

Salwey Kaiserstuhl Pinot Noir



Weingut 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 spent 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.



Vibe: *Fall*
Emotions/Occasions:
Grounded
Nostalgia

Salwey Kaiserstuhl Pinot Noir



SKU: 852397

Region	Baden/ Kaiserstuhl
Classification	QbA Baden
Vintage	2022
Grapes	Pinot Noir
Soil Composition	Blend of different natural loess vineyards
Vineyard Training	Guyot
Density/Yield	70 hl/ha
Fermentation	Spontaneous and temperature-controlled fermentation in stainless steel
Alcohol	13.5%
Residual Sugar	0.9 g/l
PH	3.46 g/l
TA	6.0 g/l
Free SO ²	45 mg/l
Total SO ²	117 mg/l

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.

SALES FACTS:

- *Certified organic*
- *Germany's southernmost wine region with Kaiserstuhl being the most prestigious of Baden's nine distinct regions.*
- *Germany is the world's third largest producer of pinot noir with the Kaiserstuhl producing some of the finest expressions*