

*Salwey's Oberrotweil Grauburgunder shows the serious side of Pinot Gris – a well structured wine with a complex and elegant character.*

## SALWEY OBERROTWEIL GRAUBURGUNDER



**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.



### VINIFICATION

The hand harvested grapes are gently pressed and then naturally fermented in stainless steel tanks. A brief maceration period gives the wine a pleasant tannin structure and an extended maturation on the lees adds richness and depth. The fermentation takes place with natural yeast, followed by a malolactic fermentation in large oak casks.

### VITICULTURE

The volcanic Henkenberg site sits on a flat ridge between Oberrotweil and Burkheim. The name refers to the original use of the site as the local hangman's hill. When the site was cleared in accordance with the Wine Act of 1972, the Büchsenberg, Steingrubenberg and parts of the Kirchberg were added as well. The Henkenberg soils reflect its volcanic origins. It consists mostly of weathered volcanic rock, laced with Garnet and Loess. Its coarse composition offers ideal ground for growing deep rooting vines. The vineyard has South, South-West exposure.



## SKU: 100229

Region	Baden/ Kaiserstuhl
Classification	Qualitätswein trocken
Vintage	2020
Grapes	100 % Grauburgunder (Pinot Gris)
Soil Composition	50 % Loess, 50% Volvanic stone
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Spontaneous fermentation with natural yeasts
Alcohol	13%
Residual Sugar	1.5 g/l
PH	3.33 g/l
TA	6.7 g/l
Free SO2	58 mg/l
Total SO2:	136 mg/l

## TASTING NOTES

Rich golden yellow in the glass. Aromas of ripe orchard pear, herbs, pastry, citrus and vanilla, combined with mineral and flint. . Nicely matured and balanced Grauburgunder, fresh and succulent with a lingering citrus finish. Complex with a nuanced acidity and rich, luscious flavors of pear, apple, baking spice and pastry.

## PAIRING SUGGESTION

This complex Grauburgunder will benefit from being opened 1 to 2 hours before serving, or by being decanted. It stands up to complex and flavourful dishes such as white truffle risotto, grilled pork, poultry, and fish dishes. Serve with porchetta in brioche buns and German potato salad for an elegant picnic.