

Comments of a Bon Vivant:

Summer vibes. Catch the Baden sunshine in a glass of the premium Grauburgunder that rivals the best white wines from Burgundy. Great with fish, pork, poultry, and venison dishes.

Salwey Oberrotweil Grauburgunder



Ingut 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: *Summer*
Emotions/Occasions:
Friends
Lighthearted

Salwey Oberrotweil Grauburgunder



SKU: 100229

Region	Baden/ Kaiserstuhl
Classification	Qualitätswein trocken
Vintage	2021
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 SO ²	58 mg/l
Total SO ²	136 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 southern most wine region with Kaiserstuhl being the most prestigious of Baden's nine distinct regions.*
- *Salwey was the first Baden wine estate that joined the ranks of Germany's VDP producers*