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SALWEY PINOT BLANC - CHARDONNAY GUTSWEIN KABINETT



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 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.

Konrad is renowned for his willingness to experiment. He knows it takes daring to try new techniques, and nerve to move on if need be — all in the interest of making better wine. Wine enthusiasts are taking notice. Germany’s leading Restaurant and Wine Guide, Falstaff, elected Konrad Salwey as “Vintner of the Year” in 2017. His wines can now be found in many of the leading restaurants of Germany and neighbouring countries.

The wines are strongly shaped by the loess and weathered volcanic soils of the vineyards, and are always fully fermented dry. In the cellar, nature is provided with plenty of time and space to do her work. Konrad sees their job to guide the other variables, including strict standards in the vineyards, a 100% selective hand harvest and wild yeast fermentation in large wooden barrels. The low intervention approach in the cellar also means that the wines are neither fined nor filtered. All in keeping to the motto: As little as possible, as much as needed.



Kirchberg

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.

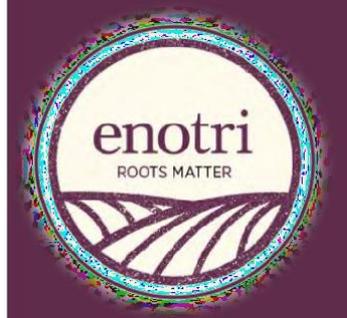


Vinification

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.

The wines are always fermented completely dry and always characterized and defined by the Loess and volcanic soil of the area.





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SKU:	802388
Region:	Baden/ Kaiserstuhl
Classification:	VDP - Prädikatswein Kabinett
Vintage:	2019
Grapes:	60% Pinot Blanc (Weissburgunder), 40% Chardonnay
Vineyard:	Kirchberg, sits on the southwestern foothills of the Kaiserstuhl.
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.
Aging:	In stainless steel tanks and oak barrels on fine lees.
Alcohol:	12.5%
Residual Sugar:	1.8 g/l
PH:	3.34 g/l
TA:	6.4 g/l
Free:	54 mg/l
Total SO₂:	90 mg/l

Tasting Note

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.

Sales Facts:

- The climate is strongly influenced by the Rhein valley and the warm winds emanating from Burgundy.
- Family winery lead by third generation Konrad Salwey, the estate is committed to the classic Kaiserstuhl varietals; Pinot Blanc, Pinot Gris and Pinot Noir.
- The Kirchberg is made up of the absolute best Loess parcels in Oberrotweil planted with very old Pinot vines.