

A great representative of the unique minerality that can only be found in the Kaiserstuhl region. Aromas of ripe dark cherries, giving way to a complex yet elegant finish

SALWEY GUTSWEIN 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.

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.

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 fermentation takes place in stainless steel tanks at controlled temperatures. The wine is then transferred to large oak barrels for the last 6 months of maturation.



SKU: 852397

Region	Baden/ Kaiserstuhl
Classification	QbA Baden
Vintage	2019
Grapes	Pinot Noir
Soil Composition	Blend of different natural loess vineyards
Vineyard Training	Guyot
Density/Yield	70 hl/ha
Alcohol	13.5%
Residual Sugar	0.9 g/l
PH	3.46 g/l
TA	6.0 g/l
Free SO2	45 mg/l
Total SO2	117 mg/l

TASTING NOTES

Harvested from specially selected vineyards, this 100% Pinot Noir displays the region's typical minerality that you can only find in the Kaiserstuhl. This wine has a gamey yet reductive nose. The palate is dominated by ripe dark cherry, balanced by a pleasant acidity. The finish is complex and supported by well-integrated, elegant tannins.

PAIRING SUGGESTION

Excellent with charcuterie boards and braised meats. Nice with brunch in the company of friends. Pairs well with mushroom dishes, grilled salmon, and barbecued poultry.