

SALWEY PINOT NOIR ROSÉ 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 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.

VINIFICATION

The grapes are hand harvested. Spontaneous fermentation and maturation take place in stainless steel tanks on fine lees. Fermentation is done exclusively with natural yeast mostly in big “ovals”. The winery avoids fining of the wines and almost always bottle without filtration.”



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 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.



SKU: 802389

Region	Baden/ Kaiserstuhl
Classification	VDP - Prädikatswein Kabinett
Vintage	2019
Grapes	100% Pinot Noir
Vineyard	Kirchberg, sits on the southwestern foothills of the Kaiserstuhl.
Soil Composition	100 % Loess
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Spontaneous fermentation
Aging	In stainless steel tanks on fine lees.
Alcohol	12.00%
Residual Sugar	5.0 g/l
PH	3.31 g/l
TA	7.7 g/l
Free SO2	58 mg/l
Total SO2	136 mg/l

TASTING NOTES

Lovely cooper pink colour in the glass. The nose has aromas of red fruit, strawberry, red currant, anise with orange zest and floral notes. The alcohol is well integrated and the natural berry flavours of fully ripened, healthy Pinot Noir grapes are balanced by a crisp, fresh acidity. A delicious wine, with strawberry, cranberry, savory notes and a tart citrus finish.

PAIRING SUGGESTION

A well-made, dry rosé wine such as this Pinot Noir is one of the most versatile food wines. There is not much that this wine cannot be paired with. We enjoy it a well-seasoned Bouillabaisse, white asparagus with poached salmon, cedar plank salmon, and grilled white meats.

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 Käsleberg is made up of the absolute best Loess parcels in Oberrotweil planted with very old Pinot Noir vines.