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

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SALWEY RS GRAUBURGUNDER RESERVE



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.

Viticulture



Henkenberg

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.

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.

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:	803869
Region:	Baden/ Kaiserstuhl
Classification:	Qualitätswein trocken
Vintage:	2017
Grapes:	100 % Grauburgunder (Pinot Gris)
Vineyard:	Oberrotweiler Henkenberg
Soil Composition:	50 % Loess, 50% Volvanic stone
Vineyard Training:	Cordon
Density/Yield:	60 hl/ha
Fermentation:	Spontaneous fermentation with natural yeasts
Aging:	Extended maturation on the lees, malolactic in large oak casks.
Alcohol:	13%
Residual Sugar:	1.5 g/l
PH:	3.33 g/l
TA:	6.7 g/l
Free:	58 mg/l
Total SO2:	136 mg/l

Tasting Note

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.

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.