



“

An extended maturation on the yeast and fine lees adds structure, rich aromas, and body to this wine.

”

SALWEY STEINGRUBENBERG WEISSBURGUNDER GROSSES GEWÄCHS

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.



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.



Konrad Salwey

Vinification

Low yields combined with gentle methods of harvesting and pressing. Followed by a 24-month elevation on fine lees in barrique that adds complexity and longevity.

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





SALWEY STEINGRUBENBERG WEISSBURGUNDER GROSSES GEWÄCHS (GRAND CRU)



SKU:	853196
Region:	Kaiserstuhl
Classification:	VPD grand cru
Vintage:	2018
Grapes:	100% Weissburgunder
Vineyard:	Steingrubenberg
Soil Composition:	<i>rugged, stony soil on former volcanic cone with phonolite and malanite</i>
Vineyard Training:	Cordon
Density/ Yield:	35 hl/ha
Fermentation:	<i>spontaneous fermentation with natural yeast extended</i>
Aging:	<i>fermentation on fine lees, malolactic fermentation and aging in Barrique</i>
Alcohol:	13%
Residual Sugar:	1g
PH:	3.3 g/l
TA:	6.5 g/l
Free SO2:	40 mg/l
Total SO2:	30 mg/l

Tasting Notes:

The typical earthiness of the Steingrubenberg vineyard in a well-balanced combination with the citrus and exotic fruit aroma and flavour that make this Burgundian styled Weissburgunder (Pinot Blanc) particularly elegant and well-structured. A wine with great complexity and longevity.

Pairing suggestion:

Due to its strength this wine works well with any substantial and flavorful dish. We especially like it with noble fish prepared with a butter or cream sauce, poultry, pork, and Asian inspired cuisine.

Sales Facts:

- Burgundian style Weissburgunder (Pinot blanc) with typical varietal flavors of the terroir (Steingrubenberg vineyard in the Kaiserstuhl)
- One of the best representatives of the Kaiserstuhl region, rivalling the great white wines of Burgundy
- Low yields in combination with a 24-month elevation on fine lees in barrique promote the complexity and longevity

Steingrubenbergberg Weissburgunder Grand Cru