



2020
R CHARDONNAY

Alkohol 12,5% Säure 6,8g/l Restzucker 0,8 g/l

Soil & Vineyard

Through the elevations and depression of the Rhine Rift the structures of soil are really different: from really old and usually deep soils, like Rotliegendes (red Slate), Buntsanstein (colorful sandstone) or Muschelkalk (limestone), up to younger soils like Hangschotter (gravel) or Löß (loess). The soil of our part is geological wise a rather young soil.

Our Chardonnay vines grow on loess and limestone soils in and around Siebeldingen. Loess was blown up as a very fine dust and collected, in layers of varying thickness, in hollows. This happened until the last ice age (Würm), which ended 10 000 years ago. Loess is an ochre yellow coloured, very calcareous silt. The high chalk content in the soil is the best precondition for great Chardonnay and Burgundy/Pinot!

Wine growing

Since 2006 the vineyards are farmed bio-dynamically. Through that we don't only create complex mutual reactions in the ecosystem vineyard, but also create complex wines and support a better sustainability and biodiversity in our distinctive wine growing region. Our vines were partially planted in the 80s and are therefore among the oldest Chardonnay vines in Germany. Old vines are a requirement for GREAT wines, therefore we spend a lot of time caring for our old plots to keep our old vines young and vital.

Vinification

After selective hand harvesting of the grapes, they get destemmed and rest with berry skin contact for 24 hours. After careful and gentle straining, the clarification happens through sedimentation. Then we ferment the juice mainly in new barrique barrels, which are made from French and also palatinate oak. After 9 months resting and ripening on the full yeast, the wine is taken from it in August 2021 for bottling.

Wine

This youthful Chardonnay shows itself fresh in the glass. Besides spicy woody notes, herbaceous and mineral notes are added. A fine scent of quince and banana is also noticeable on the nose. The taste of freshness can also be appreciated. The full nutty, yeasty taste is carried and bundled by a taut, salty acidity. The fine minerality lends emphasis and gives a very long finish, this animates to the next sip. It is a REBHOLZ top wine with great development potential, which, like all great Chardonnay wines, will reach its perfect drinking maturity only in a few years.