

2017 PECHSTEIN RIESLING GG VDP.GROSSES GEWÄCHS



WINE

For us the Pechstein is the most distinctive site of the Palatinate. Nowhere you can find more Basalt and nowhere the Basalt appears as clearly as in this wine. Since the vintage 2013 we have been using one complete hectare for an exclusive sparkling wine, which will be launched on market in 2024 at the earliest and which is already giving us goose bumps today. Vintage 2017 is Mathieu Kauffmann's so far best Pechstein. But it'll probably take ten years for it to show it's full size. A monument made for eternity!

SOIL

A one time active volcano, in primeval times the Pechsteinkopf above Forst, dispersed large quantities of volcanic rock. In the bedrock of the Pechstein site there are therefore several strands of basalt, spreading throughout the end of the valley like a fan. Loose basalt scree can be found on the surface of the site. The Pechstein also has red variegated sandstone weathered soils and sandy loam. Down approx. 2 m depth, you will find, as in many sites in Forst, layers of clay and limestone. The amount of clay and loam in the Pechstein means that the soil has a high water-holding capacity and this leads to a high level of mineralisation and perfect water supply during the vegetation period. Excellent physiological ripeness is the result.

HARVEST

Selective hand-picking in the third week of October.

YIELD

approx. 25 hl/ha

VINIFICATION

Gentle fermentation in 100 % double-piece barrel (2.400l) without any fining. Maturation on full yeast until July 2018.

CAN BE STORED

until 2037

FOOD PAIRING

The Pechstein loves the saltiness. Matured hard cheese, all kinds of shellfish, crustaceans and noble fishes, which were prepared puristically and yet rich in aroma.

SERVING TEMP.

approx. 8-12°C

ALCOHOL

12.5 Vol. %

ACIDITY

7.3 g/l

RESIDAL SUGAR

2.0 g/l

ITEM NO

1774

