

weingut  
ÖKONOMIERAT REBHOLZ



**R** HANSJÖRG REBHOLZ

SPÄTBURGUNDER

trocken

2018

Alcohol 13,5 Vol.% - Acidity 5,1 g/l - Residual Sugar 0,4 g/l

#### **Vineyard**

This VDP.GUTSWEIN comes exclusively from vineyards classified as VDP.GROSSE LAGE or VDP.ERSTE LAGE and is therefore seen as a pure understatement. The strict selection of the vineyard sites makes this outstanding VDP.GUTSWEIN possible. Since 2006, all our vineyards get cultivated organically. In this way we not only promote the complex, biodynamic interactions of the species-rich "vineyard ecosystem", but also create more individuality in the wine. In addition, ecological cultivation ensures better sustainability in the incomparable wine-cultural landscape of the Palatinate region and supports the biodiversity for a long-living vineyard site. Old vines are a requirement for GREAT wines, which is why we spend a lot of time and effort on tending our old plots and keeping the old vines young and vital.

#### **Soil**

Due to the subsidence and distortions of the Rhine Valley and the strong uplift of the Palatinate Forest, very different soil conditions can be found around Siebeldingen. Our Burgundy plots are built on limestone and calcareous loess from the time of the Trias (220 million years ago). The limestones contain marine sediments in which fossilizations of marine flora and fauna can be found again and again. Limestone soil is the best prerequisite for all the great Burgundy/Pinots of the world!

#### **Vinification**

Healthy, ripe grapes were the decisive basic condition for this red Pinot. After the selective hand picking the grapes get destemmed. Some of the very small berries of Spätburgunder grapes were added to the destemmed mash in individual tanks. The mash is kept cool until spontaneous fermentation begins. This "cold maceration" is intended to bind as many Spätburgunder and lagentypical aromas as possible even before fermentation. During the following fermentation, the typical freshness and fruitiness of the variety should be maintained, but also the necessary substance and complexity should be extracted from the grape skins. This is also promoted by the addition of the whole grapes, since an intercellular fermentation takes place in the unharmed berries. The fermentation is constantly monitored and all containers receive individual attention in terms of extraction and pressing time. Often this "right" time is reached after almost three weeks. The coarsest lees are separated by natural sedimentation before being stored in barriques for 19-20 months. During the almost two-year storage period, the biological degradation of acidity also occurs spontaneously. Due to our 30 years of experience in handling French barrique barrels, we select a balanced proportion of different producers from Austria and France, oak woods from Germany and France and different fillings to support the wine but not to dominate it.

#### **Wine**

A very elegant, harmonious and promising Pinot Noir from 2018, dense and complex structure with lots of character. In the nose there is a scent of sour cherry, black pepper and herbs. A Pinot Noir with an incredible spiciness, with the wood being present just in the background. Unfiltered, juicy, elegant and long in the finish.