



**2019 IM SONNENSCHN  
Weißer Burgunder GG  
VDP.GROSSE LAGE**

Alkohol 13 %vol. – Säure 6,5 g/l – Restzucker 0,6 g/l

**Vineyard side**

While most of the vineyards along the Haardtrand (part between Pfälzer Wald und Rheinebene) are west facing, there are also south facing vineyards, like our vineyard side “Im Sonnenschein”. Our vineyard is between 160 and 225 m over NN and has 5 to 20% gradient and has gradient from 5 to 20%. Our plot ‘Im Sonnenschein’ is geared to south-west. The vines which grow this GROSSE GEWÄCHS has been replanted during the land clearance 60 years ago, so those wines are coming from some of our oldest vines and roots.

**Soil**

Through the elevations and depression of the Rhine Rift the structures of soils are really different: from really old and usually deep soils, like Rotliegendes (red Slate), Buntsandstein (colorful sandstone) or Muschelkalk (limestone), up to younger soils like Hangschotter (gravel) or Löß (loess). Our vineyard side “Im Sonnenschein” has limestone, which developed 220 Million years ago. The chalks are maritime sediments with fossilized slugs and shells. Limestone is the best soil for long lasting, great wines! Limestone and chalky soil is the very best condition for all big burgundy/pinot wines in this world!

**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 in our distinctive wine growing region. Old vines are an important requirement for BIG wines like a “Grosses Gewächs”. Therefore we cultivate and care for those vineyard plots with a huge expenditure of time and handcrafted work, that our old plots will stay young and vital for still a long time.

**Vinification**

After selective harvesting of the grapes, they get destemmed and rest with berry skin contact for 24 hours. The straining runs very carefully and mild through our basket-press. Clarification happens through sedimentation. Afterwards we ferment the juice in stainless steel tanks. After 5 months resting on the full yeast the wine is taken from it around March and bottled in June 2020.

**Wine**

Typical for a wine from this vineyard side are smoky, spicy notes, created from the limestone. The vintage related balance between minerality and perfectly ripe grapes is expressed in a salty, mineralic type, which makes the wine really long lasting. The fully ripe completely healthy grapes from almost 40 years old vines together with our careful wine production and fermentation in stainless steel create this typical type of wine. The tension between ripeness, power, fruit, depth and mineralic acidity makes this wine so special. The wine has, like all Rebholz wines, a high aging potential.

**Bewertungen**

96/100 points James Suckling – 94-95/100 points Robert Parker – 91/100 points Eichelmann Weinführer