



**2021 „GANZ HORN“
Riesling GG
VDP.GROSSE LAGE**

Alkohol 12,5 %Vol. – Säure 8,4 g/l – Restzucker 0,5 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. Our part of the vineyard, “Siebeldinger Ganshorn”, is a south facing vineyard side protected from cold winds west of the “Deutsche Weinstraße”. The difference between “Im Sonnenschein” and “Ganzhorn im Sonnenschein” is the type of soil. While “Im Sonnenschein” has limestone soil, “Ganzhorn im Sonnenschein” is colorful sandstone. We are using the name because it is the old name of this part of the vineyard side.

Soil

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. It developed round about 1 Million years ago. The Queich, a small river running through our hometown, transported huge amounts of gravel from the Pfälzer Wald, which settled along the slopes. This soil, consists of sand and sandstone of the colorful sandstone of Pfälzer Wald, Loam and gravel. It is a perfect soil for Riesling.

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 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 only in stainless steel tanks. After 5-6 months resting on the yeast the wine is taken from it in March 2022 and got bottled in June 2022.

Wine

Typical for a wine from this vineyard side is the smell of hot summer days when the first raindrops fall. The wine has a salty acidity, a high complexity and a never-ending length. The strong mineralic and spicy smell is typical for coloured sandstone. In addition it also brings elegant citrus notes in the nose. A complex and elegant wine which is, through our consequent and uncompromising style of wine-making, a wine with a huge aging potential.