



## 2019 PECHSTEIN RIESLING GG VDP.GROSSES GEWÄCHS



### WINE

Pechstein Forst is one of the most distinctive sites of the Palatinate, also for us at Reichsrat von Buhl. It is the black basalt, the mineral legacy of the Pechsteinkopf that gives the wine growing here a completely unmistakable touch. Nowhere else can you find more basalt and nowhere else does the basalt appear as clearly as in a wine from the site Pechstein. As the epitome of puristic minerality, our Pechstein embodies a truly Grosses Gewächs.

### SOIL

At one time an 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.

### HARVEST

Selective hand-picking end of September

### YIELD

approx. 25 hl/ha

### VINIFICATION

Gentle fermentation main part in Doppelstückfass (2400 l oak barrel) and a small percentage stainless steel without any fining. Maturation on full yeast until July 2020.

### CAN BE STORED

20-25 years

### 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

7.4 g/l

### RESIDUAL SUGAR

2.4 g/l

### ITEM NO.

1974

