



WEINGUT
BURG RAVENSBURG
seit 1851

LOCATION

Germany > Baden >
Kraichgau > Sulzfeld

VARIETY

Riesling

WINEMAKER

Claus Burmeister & Daniel Rupp



SCIENCE

ABV: 12.50%
SUGARS: 7.30 g/l
TOTAL SO₂: 130 mg/l
TOTAL ACIDITY: 7.80 g/l

Riesling Trocken Baden VDP

EXPERIENCE

NAME: In the quality hierarchy of the VDP (Verband Deutscher Naturweinversteigerer), this wine is an Ortswein, akin to Village level in Burgundy, as it is sourced from vineyards in the village of Sulzfeld, around Ravensburg Castle.

CHARACTER: A delightfully drinkable, dry riesling with aromas of lime zest, crisp apple and white flowers. On the palate, minerality and riper flavors of peach and mirabelle plums balance the racy acidity.

ENJOY WITH: Lighter fare like summer salads of farro and fresh pear are a natural pairing, but it would also be a wonderful contrast to a grilled pork chop with chimichurri.

BEST RESULTS: Enjoy at 44-50 °F.

EXPRESSION

FERMENTATION & EXTRACTION: The fruit is hand harvested and sorted once in the vineyard. Destemmed and then sorted through an optical sorter. A 24 hour skin maceration at low temperature precedes gentle pressing in a pneumatic press. In keeping with a minimal intervention approach, gravity flow is utilized wherever possible. Fermentation is spontaneous, running about four weeks in stainless steel, with no malolactic fermentation.

ELEVAGE: Aged in stainless steel tanks for 6 months. During this time any sediment in the wine is allowed to naturally settle then racked off just before bottling.

FINING & FILTERING: Unfined. Light filtration with Diatomaceous earth (Kieselgur).

SULFUR: Added after alcoholic fermentation and before bottling as needed.

SOURCE

FARMING: Certified Organic and Biodynamic (Demeter). The estate's focus is on biologically active soil through multiple techniques including the use of cover crops, creating their own compost and following the lunar calendar. No synthetic chemicals are used, and all plots are cultivated according to their VDP classification level. They balance these traditional methods with newer technologies, including a trial program using drones to spray biodynamic preparations in the vineyard.

LAND: The soils are limestone and gypsum marl, called gypsum keuper, on steep slopes rising to a 25% gradient at 620-950 ft. a.s.l.

VINE: A majority of the vines were planted between 1990-2000 with an average density of 7,000 vines/ha. Vertical shoot positioning (VSP) trellising promotes good sun exposure and airflow.

HARVEST & PRODUCTION: 100% hand-harvested from estate owned vineyards, with 1,100 cases produced.

