



"Von Unserm" Riesling Trocken Rheingau VDP

EXPERIENCE

LOCATION

Germany > Rheingau

VARIETY

Riesling

WINEMAKER

Markus Roll & Stephan Sängler



SCIENCE

ABV: 12.00%

SUGARS: 4.50 g/l

TOTAL SO₂: 50 mg/L

TOTAL ACIDITY: 7.10 g/l

NAME: "Von Unserm" translates to "from us" or "of our own". For Balthasar Röss, it denotes the estate's signature dry wine. Acting as the winery's "calling card" for their vineyards, this label originated 150 years ago when the founder wanted to highlight his own estate-grown wines.

CHARACTER: This dry Riesling has a delicate color in the glass, with greenish reflections. Expressive aromas of kiwi, spring flowers, and passion fruit complement classic notes of green apple and lime. On the palate, a lively interplay of fruit and elegant acidity balances the refreshing profile. The finish is elegant and rewarding, leaving you wanting more.

ENJOY WITH: Summer salads, asparagus, sautéed prawns. We love this dry riesling with Persian cuisine, Thai curries, Bánh Mì sandwiches, and Filipino foods like Kare-Kare, or anything with peanuts!

BEST RESULTS: Aging 3-6 years.

EXPRESSION

FERMENTATION & EXTRACTION: The must is fermented cold with indigenous yeast in stainless steel tanks.

ELEVAGE: After fermentation, the wine is allowed to settle on the lees for 3-4 months in the tank. Before the second filtration and bottling, a final sensory check determines which tanks will make the final blend. Going beyond a simple laboratory analysis, the winemaker and two cellar masters evaluate every tank before bottling to ensure that the wine reflects the classic terroir of the estate.

FINING & FILTERING: Two filtrations, the first after racking, using a traditional diatomaceous earth filter, to remove larger sediment and yeast particles. Before bottling, the wine passes through a gentle cross-flow filter to ensure absolute purity and polish without stripping the wine's delicate aromas or texture. Vegan.

SULFUR: Small, measured doses are added to protect the must and wine from oxidation. The first minimal addition of 10 ppm occurs right at crush, followed by 50 ppm after the wine has settled. Before bottling, a precise chemical analysis is performed to ensure long-term stability in the bottle.

SOURCE

FARMING: From estate vineyards in the Rheingau, EU certified organic since 2019.

LAND: Drawn from 40 estate parcels across the Rheingau. About 60% comes from loam and clay soils near the river at Rüdesheim, laced with gravel, sand, and marl. The rest is grown on rocky quartzite and slate at the higher elevations around Kiedrich and Rauenthal, with sites ranging from 60 to 300 meters.

VINE: The majority of the vines were planted in 2010.

HARVEST & PRODUCTION: Grapes are hand-selected by removing unwanted grapes from the vine, then mechanically harvested, with 4200 cases produced.

