

# INDIGO SELECTION – SALZ DER ERDE

Rheingau



**APPELLATION:** Rheingau

**BLEND:** Riesling

**WINEMAKER:** Theresa Breuer

**VINEYARD:** \_\_\_\_\_

Grapes for the wine are sourced from cool, south-west facing vineyard sites in the village of Lorch- the westernmost village in Rheingau. The two vineyards Krone & Kapellenberg, are at slightly different altitudes, 150 and 180 metres above sea level. Krone has slatey soils, while Kapellenberg soils are more quartzite.

**VITICULTURE:** \_\_\_\_\_

Viticulture is “Fair’n Green” certified sustainable and practicing organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are picked by hand and vinified in separate parcels. The Kapellenberg parcel is fermented in stainless steel, while the Krone parcel is vinified in 1,200 litre neutral German oak barrels. The wine is then aged on its lees for ten months in barrel.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

An expressive Riesling, both mineral and textural, it has fine citrus acidity, a salty, stony character in the mid-palate, and a round, rich mouthfeel and finish that makes it very inviting.

