

RIESLING 120 N.N. – ODINSTAL

Pfalz



APPELLATION: Wachenheim

BLEND: Riesling

WINEMAKER: Andreas Schumann

VINEYARD: _____

The 5ha monopole vineyard was planted in 1988 by the grand 19th century farmhouse. The vines are grown on sand, gravel and clay soils at 120 metres elevation, a plot located at the bottom of the estate near the river valley. The estate has sparse meadows and mixed forest, and is in close proximity to the old basalt quarry at Pechsteinkopf.

VITICULTURE: _____

The viticulture is Demeter certified biodynamic since 2006. Andreas creates all his biodynamic preparations on site. The jewel in this crown are Andreas' cows, who know and graze the land, controlling growth, and providing manure for compost and horns.

High levels of biodiversity are maintained through flowering cover crops planted between vine rows to encourage insects, birds, and soil health. They use herbal teas to minimize the use of copper.

WINEMAKING: _____

The handpicked grapes go through spontaneous alcoholic and malolactic fermentation (without temperature control) in stainless steel for 7 months with 5% whole bunches. Tannin structure comes from co-fermented grapes and stems. It ages on full lees for a year after fermentation and is bottled unfiltered with minimal sulphur.

WEBSITE: <https://odinstal.de/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A textural, tangy Riesling with pronounced notes of lime leaf and freshly squeezed lime juice. The core is stony with brisk acidity and there is an expressive hint of salinity on the finish.