

RIESLING „VOM LÖSS“ – SECKINGER

Pfalz



APPELLATION: Niederkirchen

BLEND: Riesling (100%)

WINEMAKER: Philipp, Jonas & Lukas Seckinger

VINEYARD: _____

The grapes come predominantly from the Ruppertsberger Linsenbusch and the Niederkirchener Schlossberg vineyards, which are characterized by rich loam/loess soils with a high proportion of variegated sandstone at approximately 100-200 metres elevation. The climate is continental and the vine age spans from 7-30 years.

VITICULTURE: _____

The viticulture is certified biodynamic. The Seckingers work with a range of cover crops which are selected depending on the site and the water availability. Their aim is to keep the cover crops in place for as long as possible and to manage them mainly by rolling rather than mulching. This helps promote natural humus formation and supports long-term soil health and structure. Additionally, they regularly alternate **their** tractor rows. This means that they open up the soil and reseed it, allowing more oxygen to enter the ground.

WINEMAKING: _____

The grapes are spontaneously fermented in old oak barrels (1500-2000 litres). After, the wine is matured in old oak for 3-5 months before bottling. It is lightly filtered with just a touch of sulphur.

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A generous nose with notes of lime zest, pink grapefruit and wet stone. The palate is bone dry with great depth of concentration and a long, evolving mineral finish.