

RUPPERTSBERG RIESLING - SECKINGER

Pfalz



APPELLATION: Ruppertsberg, Mittelhaardt

BLEND: Riesling (100%)

WINEMAKER: Philipp, Jonas & Lukas Seckinger

VINEYARD: _____

The grapes for this village level wine are from Ruppertsberg come from the Reiterpfad, Linsenbusch, and Nußbien vineyards where the vines are approximately 15 years old and grown at 120m altitude. The climate is continental and the soils are yellow and red weathered sandstone, combined with calcareous marl and loess.

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 wine is fermented in large wooden casks (1200-2000 litres) and then transferred into used French tonneaux for maturation. The wine is bottled with a touch of sulphur and light filtration.

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A textural Riesling with saline, tangy flavours of pink grapefruit, lemon peel and wet stone. The mid-palate and finish is creamy and the finish is expressive.