

SECKINGER



Riesling Deidesheim am Kirchenberg



The Kirchenberg is a south-facing terroir which is located directly on the edge of the forest. Yellow sandstone dominates here. Due to the south-facing slope, the grapes ripen rapidly and perfectly during the day. Due to its proximity to the forest, the site cools down quickly at night, meaning that we are always able to maintain a high level of acidity in this area. It is important to us that the vineyard is harvested in a timely manner (max. 90° oechsle) in order to preserve the fineness and the character of the vineyard as best as possible. After pressing, the must goes directly into tonneaux for spontaneous fermentation. We believe the Kirchenberg is a prime example of Mittelhaardt soils: it is fruity, spicy, and there is depth on the palate as well as a finely integrated acidity. Despite or because of natural vinification, this wine is a long-distance runner which will only really be enjoyable after it has been stored in the bottle for at least a year.