



Riesling Ruppertsberg Reiterpfad

Our plot in the Reiterpfad is located in the Gewanne Steingrube. We believe this is one of the most exciting parts of the Reiterpfad. The location, which would otherwise be very warm and windy, is shaded somewhat by the Palatinate Forest. The grapes are pressed immediately and fermented for around nine months. Fine oxidation, brioche, smoky and herbal on the nose. You would not necessarily guess that this were a Riesling going by scent alone. We think this is very nice wine because it showcases the soil in its full glory. On the palate, you quickly notice the role that the limestone plays here. It is salty without any markedly disturbing acidity and has great length. This is a wine with which to fill your bathtub.