

## 2017 Riesling maischevergoren

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The mash-fermented Riesling grows in Staufen on the Schlossberg. There, it benefits from beautiful warm days due to its south-facing orientation and cool nights courtesy of the adjacent Black Forest.

The Riesling is aged in a barrique barrel. For this process, the hoops were removed, the lid taken off, and the grapes filled in. Then, it was sealed again for fermentation. It consists of 60% whole grapes and 40% de-stemmed grapes.

During fermentation, the grapes in the barrique were stomped down, and the barrel was rotated.

At the end of fermentation, the grapes were removed from the barrique (for which the barrel was opened again), pressed, and the last 5% of the fermentation occurred again in the same barrique. The wine then aged there for another 12 months before it was transferred to a stainless steel tank, where it aged for another 12 months before being bottled. Sulfur was used very sparingly, only in crucial phases that served to protect the wine.

<b>Erzeuger</b>	Felix Waßmer	
<b>Anbaugebiet</b>	Baden	
<b>Jahrgang</b>	2017	
<b>Rebsorte</b>	Riesling	
<b>Qualität</b>		
<b>Verschluss</b>	Naturkork	
<b>Trinktemperatur</b>	ca. 8-10°C	
<b>Analysewerte</b>	Alkohol	12,08 %
	Säure	4,1 g/l
	Restzucker	1,8 g/l

