

2019 Schiefer Riesling

Every glass of this lively Riesling radiates sheer enjoyment. The enchanting mineral extract demonstrates the virtues of the Saar: an early drinkable wine from young vines up to 30 year old. It emanates the radiant minerality of the slate and combines with an exhilarating, ripe acidity. A wine that carouses you with its moderate alcohol, seductive fruit and endless drinkability. With all its finesse, the Schiefer Riesling unfolds in the mouth. The aromas of quince, apricots, greengages combine with its minerality creating a texture reminiscent of a ripe Sauvignon Blanc. A wonderful accompaniment to light summer dishes. A typical Saar Riesling: authentic, mineral, lively, radiantly clear cut!

*Item.: 101920
Grape: 100 % Riesling
Ageing: Steel tank, 6-7 months
Bottling: May
Alcohol: 11,5 % Vol.
Acidity: 7,4 g/l
Residual sugar: 7,6 g/l*

Style: dry taste

*Viticulture: natural management, yield reduction,
late selective harvesting by hand.*

*Winemaking: spontaneously fermented,
long maturation period, artisanal aging without preservatives*

Quality Level: QbA

*Soil: various Devonian slate soils with parts of rhyolite or
Quartz porphyry of volcanic origin and Grauwacke*

Evaluation / press:

Falstaff Wineguide 2019: 2017er Schiefer Riesling 88/100 Punkten

Falstaff Wineguide 2018: 2016er Schiefer Riesling 89/100 Punkten

Vinum Wineguide 2018: Schiefer Riesling 2016 87/100 Punkten

Robert Parker: 2018 Weingut van Volxem Schiefer Riesling, 88 Punkte

The 2018 Schiefer Riesling is bright, floral and flinty on the citrus-scented nose. The palate is light, very delicate and filigreed, revealing remarkable finesse and juiciness and a good, well-structured finish with fine grip. This 2018 is a round but dry and serious Saar Riesling that can be enjoyed even young. An authentic wine. Tasted from AP #5 19 in June 2019.

