



RIEDLIN®

2018 RIEDLIN ROSÉ Baden Spätburgunder Rosé trocken

Alcohol 13.0 Vol %, Residual sugar 5.3 g/l, Acidity 6.3 g/l

General:

The vineyards are located in the town of Laufen in the single vineyard site Altenberg. The vines of the RIEDLIN ROSÉ are up to 20 years old and managed according to organic farming methods. We allow a spontaneous cover crop to grow in the rows, which keeps useful and harmful creatures in a natural balance. At the end of June, shortly after blossom, manual shoot thinning is done as well as removal of leaves and secondary shoots in the grape zone, followed by green harvest in August.

This results in light-weight, small-berried grapes perfectly exposed to the sunrays. What is important for the timing of the harvest is to reach physiological ripeness at the beginning of October, with sugar readings of minimum 95° Oechsle (Specific gravity 95° = 1.095 kg/l or 22.5° Brix).

The grapes are collected during harvest in small crates to ensure that they reach the cellar undamaged. In the closed tank press skin maceration lasts 1-2 hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter.

Vinification takes place in stainless-steel tanks at temperatures between 16° to 18° C. Fermentation is temperature-controlled; the entire fermentation process covers a period of 6 to 8 weeks. The wine is kept on its fine lees until bottling is done in late spring of the year following harvest.

2018 Vintage:

After a very early bud break bloom followed as quickly as never before 4 weeks later and finished at the end of May 14 days earlier as normal. April was the warmest weather month since the beginning of the record keeping. Another heating record in July and August with temperatures close to 40° C. The vines coped well though developing ripe and healthy grapes with ripe aroma profiles and excellent structured acidity.

Detailed Information on the Wine:

Potential alcohol:	106 g/l	Tasting profile:	Dry
Actual alcohol:	13.0%	Ripeness of grapes:	Blue colored grapes
Residual sugar:	5.3 g/l	Age of vines:	20 - 50 years
Total acidity:	6.3 g/l	Soil:	Clay on Limestone
pH:	3.3	Region:	Baden
Chaptalization:	No	Subregion:	Markgraefterland
Malolactic:	No	Village:	Laufen
Yeast:	Indigenous	Vineyard:	Altenberg
Fined:	No	Designation:	Erste Lage or "First Growth" site
Barrel ageing:	No	Tasting Glass:	Zalto Burgundy Glass

To the Label:

The wonderful label is from the artwork of Adolf Riedlin (1892-1969), a family member and a grand uncle from Markus. It is from a painting created in 1950. It shows a resting vintner with a bottle of wine in his hand. In the case of the RIEDLIN ROSÉ he holds a Rosé bottle and in the case of the RIEDLIN ROT a red bottle in his hand. Adolf Riedlin is regarded today as a pioneer of the „Modern Art“ in the region Baden.