

Louis Dry Riesling 2016

LOUIS GUNTRUM, RHEINHESSEN, GERMANY



HARVEST & VINTAGE NOTES

Louis Dry Riesling is a premium wine, intense in its Riesling characteristics, showing ripe fruit flavors and a zesty acidity. It is lovely to drink now, but it will certainly develop throughout the next few years, which is not common for “entry level” wines, but that is what Guntrum was aiming for with this wine: To over-deliver on quality for the price.

Soils in the vineyards are mainly red slate, which pronounces the mineral characteristics of the wine. The steep hillsides along the Rhein river (Nierstein) and heavy chalky-loam soil (Oppenheim) provide depth, and an intense mouthfeel.

Plenty of rain during the blossoming season resulted in widespread infections with downy mildew. Guntrums disease management resulted in very limited infections with downy mildew. By mid-August, the summer climate still hadn't kicked in, so ripeness levels were as poor as in some of the poorest vintages in the 1960's and 1970s. A lovely warm and completely dry Indian summer changed the fate of the vintage. Harvest started quite late on October 3rd and the last grapes were picked on November 2nd. 2016 turned out to be a beautifully ripe vintage with great fruit expression, moderate alcohol levels and refreshing, yet ripe acidity levels.

Vinification: Gentle pressing below 1.8 atmospheres; natural sedimentation; temperature controlled fermentation at 16° in stainless steel, with extended aging on the lees, with no battonage; one filtration.

Tasting notes: Delicate fragrance of white peaches, apricot and juicy pears. Impressive mouthfeel, lasting flavors.



LOUIS GUNTRUM

WINEMAKER: Dirk Roth

GRAPES: 100% Riesling;
vine age: 25 yrs

ALCOHOL: 12.5%

RESIDUAL SUGAR: 6.8 g/L

TOTAL ACIDITY: 7.1 g/L

TOTAL SULPHUR: 116 mg/L

PH: 3.2

ANNUAL PRODUCTION:
2,500 cs x 12/750ml

