



Von Unserm 2020

Balthazar-Ress

Winemaker: Stephan Sanger **Region:** Rheingau, Germany

Grapes: Riesling (100%)

Profile: Crisp, lean, and delightfully off-dry. This is not a sweet wine, just a slightly sweet one. The difference is quite important. Often, people say they don't like sweet wines. Well, yes, I wouldn't eat Sauternes with my taco either. There is a big middle ground between Coca-Cola and club soda, right? Think orange juice... This is a wine that has an aroma of lemon, pear, peach, but also sugar snap peas, mint, and wet slate. This is a mineral driven wine that jumps off your palate, but delights it with just a tease of sweetness.

Grape Growing: The grapes for the "Von Unserm" Rheingau Riesling come from different parts of our selected vineyard sites in the Rheingau - from Rudesheim to Oestrich to Erbach. On the one hand, the taste of the wine is influenced by the different soil structures such as clay loess, slate and sandy soils, and on the other hand by the different microclimate zones and the number of hours of sunshine. A large part of these grapes are harvested by hand during the harvest. In the process, the production team decides together when the right harvest time has come.

Winemaking: The individual Riesling grapes from the different vineyards, which later as a composition result in the "Von Unserm" Rheingau Riesling, are first harvested separately, pressed and then fermented in temperature-regulated stainless steel tanks. After fermentation and filtration, our cellar master decides which wines will be cuvée and finally result in the classic "Von Unserm" Rheingau Riesling.

More About the Wine: The »von unserm« Riesling is a high-quality- dry wine produced from fully ripened grapes. The practice of using »von unserm« to denote specially selected wines was started by Balthasar Röss, who founded the estate bearing his name in 1870. This brand - now in use for more than 140 years - and the high standards it represents are well proven.

Alc: 11.5%

TA: 7,5 g/l

RS: 5,9 g/l

Sulfur: total 97 mg/l free
49mg/l

Soil: loess and loess loams,
tertiary marl soils and clay
lenses

Altitude: 80-300 m 262-984 ft
(different vineyards)

Vineyard Age: na

Production Size: 1250 cases

Pairing: Tacos, Pad Thai, Kung
Pao Chicken, Fruit Salad,
Ceviche, Papaya, Lemongrass
Salad, Tea leaf Salad, Chips &
Guacamole. Cuisines: TexMex,
Thai, Chinese, Burmese