



Erbach Hohenrain Spätlese 2006

Balthasar-Ress

Winemaker: Christian Ress **Region:** Rheingau, Germany

Grapes: Riesling (100%)

Profile: Hohenrain is not a vineyard Balthasar-Ress sources any more, but man is this a great wine. This Riesling now appears in as a golden amber. Aromas of ripe yellow peach and pear on the nose are accompanied by honeysuckle, jasmine, and mint. On the palate a vivid acidity makes a mouthwatering effect that leaves you wanting more. A real treasure as an aperitif or a stand alone wine.

Grape Growing: The Hohenrain is located above the heart of Erbach in the Rheingau. Its 15 % slope gradient faces southwest at around 110m elevation. Riesling grapes can bathe in the sunshine throughout the day. A three-meter high wall in the western part of the vineyard stores warmth and protects the site from wind. The word "Rain" means a slope on the edge of a corridor; "Hohen" translates to "high". This refers to this site bordering vineyards that belong to the village of Kiedrich.

Winemaking: The grapes are picked by passing through the vineyard several times between September and October, harvested by hand and carefully transported to the winery in small boxes. This is followed by a cold soak maceration period of up to 12 hours before the wine is fermented using spontaneous native yeast. Fermentation is stopped after a certain time to preserve the high residual sugar content for a late harvest style. The wine is aged mainly in used barriques and 600L barrels for a period of 18 months. The rest of the aging takes place in bottle in the cellars of the winery.

More About the Wine: This site was mentioned as a single vineyard under the name "Wingart de Reyngen" in a document dating 1519. Beginning in 1543, the vineyard was then referred to as "Hohenreine".

Alc: 10%

Soil: Loess and Loam

Altitude: 110m (360.9ft)

Pairing: Pickled Herring, Lemon Chicken, Scallops in Butter, Sturgeon Rilletes, Chilled Fish Consommé

Complimentary Cuisines: Seafood, French, Russian, Nordic