



RIEDLIN®

2019 RIEDLIN ROSÉ Baden Spätburgunder Rosé trocken

Alcohol 12.0 Vol %, Residual sugar 6,5 g/l, Acidity 8,4 g/l

General:

The RIEDLIN family vineyards are located in the town of Laufen on the foothills of the Black Forest in the Markgräflerland/Baden. The vines of the RIEDLIN ROSÉ are up to 50 years old and managed according to organic farming methods certified by Demeter. 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. It is important for the timing of the harvest to reach physiological ripeness at the beginning of October, with sugar readings of at least 95° Oechsle (Specific gravity 95° = 1.095 kg/l or 22.5° Brix).

After crushing the grapes into open vats we bleed off the juice (like Saignée) just about 15 % off the RIEDLIN ROT vats. It is 100 % Spätburgunder juice and the quality level is equal to the juice for the RIEDLIN ROT. 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.

2019 Vintage:

Another very warm vintage with some extremely hot weather days in the summer of over 40° C. This led to sunburn reducing the yield by 30 % in addition with some heavy hail in August. The summer months belonged to the 10 warmest summer months since the year 1901 when temperature recording was started. But the grapes survived all this pretty good and came into the harvest period with excellent coloring and well structured acidity. Picking was early again in the last week of September.

Detailed Information on the Wine:

Potential alcohol:	95 g/l	Tasting profile:	Dry
Actual alcohol:	12.0%	Ripeness of grapes:	Blue colored grapes
Residual sugar:	6,5 g/l	Age of vines:	20 - 50 years
Total acidity:	8,4 g/l	Soil:	Clay on Limestone
pH:	3,3	Region:	Baden
Chaptalization:	No	Subregion:	Markgräflerland
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.

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