



**2019 IM SONNENSCHN
Riesling GG
VDP.GROSSE LAGE**

Alcohol 12,5 %Vol. – Acidity 7,5 g/l – Residual Sugar 1,0 g/l

Vineyard side

While most of the vineyards along the Haardtrand (part between Pfälzer Wald und Rheinebene) are west facing, there are also south facing vineyards, like our vineyard side "Im Sonnenschein". Our vineyard is between 160 and 225 m over NN and has 5 to 20% gradient and has gradient from 5 to 20%. Our plot 'Im Sonnenschein' is geared to south-west. The vines which grow this GROSSE GEWÄCHS has been replanted during the land clearance 60 years ago, so those wines are coming from some of our oldest vines and roots.

Soil

Through the elevations and depression of the Rhine Rift the structures of soils are really different: from really old and usually deep soils, like Rotliegendes (red Slate), Buntsandstein (colorful sandstone) or Muschelkalk (limestone), up to younger soils like Hangschotter (gravel) or Löß (loess). Our vineyard side "Im Sonnenschein" has limestone, which developed 220 Million years ago. The chalks are maritime sediments with fossilized slugs and shells. Limestone is the best soil for long lasting, great wines!

Wine growing

Since 2006 the vineyards are farmed bio-dynamically. Through that we don't only create complex mutual reactions in the ecosystem vineyard, but also create complex wines and support a better sustainability in our distinctive wine growing region. During winter 2016 we built a new wireframe for the 60 year old vines so this vineyard will be strong and healthy for the upcoming decades and next generations.

Vinification

After selective harvesting of the grapes, they get destemmed and rest with berry skin contact for 24 hours. The straining runs very carefully and mild through our basket-press. Clarification happens through sedimentation. Afterwards we ferment the juice in stainless steel tanks. After 5-6 months resting on the full yeast the wine is taken from it around March and bottled in June 2020.

Wine

Typical for a wine from this vineyard side are smoky, spicy notes, created from the limestone. The extraordinary composition of the soil shows a high minerality in the wine. Through the perfect ripeness of the grapes and gentle handling of the grapes in the cellar, we were able to produce a typical wine with a lot of elegance. With old vines the 'Im Sonnenschein' gets even more complexity, shows smooth length with its delicate ripe character. The interaction between ripeness, power, fruit, minerality and acidity makes this wine so special and creates – what all Rebholz-Wines have - a high aging potential.

Awards & Ratings

James Suckling gives outstanding 97/100 points. Robert Parker awarded 92-94/100 points. The German WEINWISSER magazine rates with 18+/20 points (Top10 Riesling 2019!).