

Schloss Ortenberg 2016 Klingelberger (Riesling)

Alte Reben (Baden)

WineWise Code	GOR-KAR16
Country	Germany
Region	Baden - Ortenau
Color/Style	White
Farming Practices	Sustainable
Varieties	100% Riesling
ABV	12.04
Residual Sugar	4.4
Acidity	7
Closure	Natural Cork
Case Size	6x750
Pricing	NET
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	25 days
Aging Method	Stainless Steel 100%
Filtered	Yes
Fining Agents	Bentonite
Yeast	Native, Spontaneous
Lees Contact/Stirring	6 months
Malolactic	No
Added Sulfur	Yes, 142ppm
Soil Type	Granite
Elevation (meters)	280
Vineyard Aspect	Southwest
Vine Age	30
Yields (hl/ha)	45
Vine Training	Guyot training
Picking	Hand-harvested
Annual Production	220

Notes from the producer:

The name "Klingelberger" is the only synonyme existing for the grape-variety "Riesling" and is only used in the south of the Ortenau in Baden. It describes the local expression of Riesling which is fruit-driven, elegant, mineral and not too strong in acidity.

The wine estate was founded as a part of the St. Andreas Hospice by the people of Offenburg. The aim was to support the hospice work which was mainly to run the local hospital and an old people's home. By the disturbances of World War II it became property of the city of Offenburg. In 1997 this wine estate got merged with the famous research wine estate Schloss Ortenberg which was within the property of the county of the Ortenau. Today it is still under the ownership of the city of Offenburg and the Ortenau county.



WineWise Notes on Producer:

The Ortenau is a distinct sub-region centered around the ancient mid-sized town of Offenburg. The predominant soil-types here are granitic, with high sandstone outcroppings and loess. This estate has a fascinating history dating back to 1300. It is one of a handful of great German estates, such as the Juliusspital in Franken and the Vereinigte Hospitien in the Mosel, that are publicly owned – in this case by the municipality of Offenburg. Run with fastidious care by the young and dynamic Matthias Wolf, the vineyards are cultivated sustainably (think feromonal interference instead of insecticides, organic fertilisation and composting). They were innovative in German terms by eliminating cork in 2004, and they offer employment to handicapped people in their vineyards. We have increased our range without exhausting anything like the possibilities here! With the 2016 vintage, they also have snazzy new packaging that highlights the soil types.

WineWise Notes:

Riesling accounts for 25% of the estate's vineyards, which enables them to make the selections necessary to single out this top cuvée. Its greenish tinge is a reassuring entrée to the unmistakable, fine Riesling scent. What marks this wine is its finesse, not its power (it sports a mere 12% alcohol). But the minerality is ringent!

