

Burg Ravensburg 2022 Riesling Sulzfeld Trocken - ORGANIC

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| WineWise Code | GBR-RIS22 |
| Country | Germany |
| Region | Baden - Kraichgau |
| Color/Style | White |
| Farming Practices | Bio-dynamic |
| Varieties | Riesling |
| ABV | 11.44 |
| Residual Sugar | 6.8 |
| Acidity | 7.3 |
| Closure | Screw-top |
| Case Size | 12x750 |
| Pricing | Discountable |
| Pumpover/Punchdown | Remontage in the beginning, punchdown later on. |
| Destemming | Whole Cluster |
| Fermentation Vessel | Stainless Steel |
| Fermentation Duration | 3 weeks |
| Aging Method | Stainless Steel 100% |
| Aging Duration (months) | 6 |
| Filtered | Yes |
| Fining Agents | None |
| Yeast | Spontaneous |
| Lees Contact/Stirring | 6 months |
| Malolactic | No |
| Added Sulfur | Yes |
| Soil Type | Gypsum, Keuper |
| Vine Age | 30 |
| Yields (hl/ha) | 50 |
| Vine Training | Single Guyot |
| Picking | Hand-harvested |
| Annual Production | 20,400 bottles |

Notes from the producer:

The grapes are gently harvested by hand, carefully sorted, and after 24 hours of skin contact, slowly pressed. On the nose: ripe, clear fragrance of citrus and exotic fruit, vineyard peach, and mirabelle plum. On the palate: a fine play of fruit, mineral notes, and fresh acidity.

Serving suggestions: summer salads, appetizers, light fish or poultry dishes, and veal.



WineWise Notes:

Burg Ravensburg's elevated reputation is built on the twin pillars of Riesling and Pinot Noir, to which the predominant "Keuper" (gypsum-limestone) soils are exceptionally well suited. We blinked before ordering the difficult but excellent 2021 vintage wine, and missed it. (But see Heitlinger above, where we were in time!) Fortunately, 2022, a much easier year for Claus and his team to manage, is no slouch at all, and this snappy beauty with its keenly etched form and succulence delivers a heap of gorgeous Riesling fruit in its slender 11.5% frame. Indeed, it evokes a great Nahe wine in its mysterious, swirling aromas and depth of flavor.

Our pair have very different histories. Burg Ravensburg, in the village of Sulzfeld, north-west of Stuttgart and not far from the fabled university town of Heidelberg, in the extreme north of Baden, has a documented history going back to 1251, making it one of Germany's oldest estates. Heitlinger, by contrast, is a modern estate a few kilometers north in the village of Tiefenbach that was rescued from bankruptcy a few years ago by Heinz Heiler, a great wine-enthusiast and owner of a beautiful golf-course across the way. Today, it also boasts a hotel, one of the top restaurants of the region and a first-class facility where the wines of both estates are made and aged. Herr Heiler had the great wisdom to hire as his General Manager a man called Claus Burmeister, who actually grew up on the Burg Ravensburg estate and is utterly steeped in the region. Soft-spoken but intense, Claus has lifted his two estates to the absolute summit of Baden wines, enjoying a degree of success in the press and at wine competitions without compare. They own 80% of the vineyards entitled to Grosses Gewächs status in the Kraichgau and Claus displays a mastery of different idioms that is quite remarkable. This estate can also claim to be the largest in Germany that is certified organic. They have also adopted a number of bio-dynamic practices. Their ability to offer a comprehensive range of wines on a large scale and at an elevated quality level is reminiscent of Austrian estates like Bründlmayer and Schloss Gobelsburg. The reasonableness of the prices is striking.

