

Burg Ravensburg 2020 Riesling Kapellenberg

Grosses Gewaechs

WineWise Code	GBR-RIK20
Country	Germany
Region	Baden - Kraichgau
Color/Style	White
Destemming	Whole Cluster
Fermentation Vessel	Barrels
Additional Fermentation Notes	Destemmed berries 24 h standing time Spontaneous fermentation
Aging Vessel	50% Used Barrique, 50% Stainless Steel
Aging Duration (months)	13-15 months total
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Additional Maturation Details:	Fermented in barrels 7-8 months full les ageing in wood, followed by 6-8 months fine lees ageing in stainless steel
Added Sulfur	Yes, 104 mg/L
Varieties	100% Riesling
Residual Sugar	2.5
ABV	12.89
Acidity	6.5
Closure	Natural Cork
Annual Production	2500 cases
Certified Vegan	No
Other Wine Facts	Riesling grapes are subjected to whole cluster pressing with no skin contact. The grapes are pressed very gently for 3 hours, followed by natural sedimentation and then spontaneous fermentation in 500 l previously filled barrels and no temperature control. The wine is fermented until 1 June, racked on the yeast throughout August and bottled in September.
Primary Vineyard Name	Eichelberg Kapellenberg (chapel on top)
Soil Types	Limestone, Volcanic Rock
Elevation (meters)	300
Vine Age	20
Yields (hl/ha)	35
Farming Practices	Certified Organic, Certified Biodynamic, Certified Sustainable. Certified Sustainable Programs: VDP, DEMETER, FairChoice
Harvest Method	Hand-harvested
Additional Harvest Notes	Single Guyot
Other Vineyard Details	The south-south-east facing Kapellenberg vineyard was already discovered for viticulture by the Romans. The Benedictine monks of the Wigoldesberg monastery already regarded the site as one of the best vineyard locations in Kraichgau. In 1748, the then master cooper Johannes Emmerich built St Michael's Chapel, which still bears his name today, at the highest point. Our highest and steepest vineyard is located above the village of Eichelberg on a ridge crowned by a mixed beech-oak forest. The speciality of the soil is the 160 million year old Stubensandstein with volcano that only occurs there. The high proportion of sandstone results in a very barren soil.

WineWise Notes on Producer:

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.

Producer Notes:

The Kapellenberg is our only Grosse Lage not situated directly on the castle hill. It is located approx. 15 km (9 miles) north of the Husarenkappe Grosse Lage. We now hold a 2 ha (h acre) block at the top, with the 2014 vintage Burg Ravensburg's first to be grown here. The inclines range up to 70%, making the vineyard as steep as it is unique. The south-facing vineyard is also our highest, at 304 meters above sea level. This combination of height, steepness and exposition lends an unmistakable tension to the wine. The Kapellenberg's terroir is also notable: the "Berg" (ridge) was formed by volcanic activity that pushed up the limestone and mixed it with volcanic rock into a light but highly complex soil. The name refers to a chapel on top, built in 1748 in honor of St. Michael. The first documented mention of the vineyard came in 1225 in relation to the Wigoldesberg Monastery.

WineWise Notes:

We had been coveting the Riesling from this tiny filet vineyard since we first encountered it, but had to wait for the luscious 2015 to get any. Kapellenberg enjoys a combination of limestone-sandstone and volcanic soil unique among the holdings of the estate. It gives rise to a ravishingly aromatic wine, more on the "green" than the "yellow" side of Riesling.

