

Aldinger 2020 "Sine" Trollinger

WineWise Code	GAL-TRS20
Country	Germany
Region	Württemberg
Color/Style	Red
Farming Practices	Sustainable
Varieties	Trollinger
ABV	11
Residual Sugar	1.3
Acidity	5.7
Closure	Natural Cork
Case Size	6x750
Pricing	NET
Maceration	15 days mashfermented
Pumpover/Punchdown	Punchdown every second day and pumpover every day
Destemming	Whole Cluster
Fermentation Vessel	Oak Upright
Fermentation Duration	15
Aging Method	Used Barrique 100%
Aging Duration (months)	7 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	full yeast the whole time
Malolactic	Yes
Added Sulfur	No
Vineyard Name	Fellbacher Lämmeler
Soil Type	Sedimentary
Elevation (meters)	287-490
Vineyard Aspect	Southwest
Vine Age	25-50
Yields (hl/ha)	50-60
Vine Training	guyot
Picking	Hand-harvested
Annual Production	2000 bottles

Notes from the producer:

Trollinger unchained and natural. Without any added sulphur, no cultured yeast, not filtrated, no Ink, not destemmed

His arrival would set the foundation for what is today the region's oldest winegrowing estate. Almost 500 years later, in 1955, Gerhard Aldinger married Anneliese Aldinger (née Pflüger) and decided to convert his father-in-law's existing cooperage into a full- scale winery. The 1973 acquisition of Untertürkheimer Gips marked another critical milestone in the estate's history. Following the vineyard's purchase, the word GIPS quickly established itself with a new meaning in the region: distinctive, mineral-rich wines unlike any produced here before. 1992 – Building on 500 years of wine growing tradition, Gert Joachim Aldinger takes the helm. Dubbed the 'King of the Kappelberg,' Gert Joachim Aldinger's decision to plant international grape varieties and radically reduce yield broke new ground in the region. 15 years later, the estate is among Württemberg's finest. And like the prized vines on the Fellbach slopes, Gert Aldinger's sons Hansjörg and Matthias are aging nicely into the second generation. This seamless transition is a tremendous point of pride for both the family and the estate.



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WineWise Notes:

The naked white label reinforces that this is a wine made with absolutely no intervention : without (“sine”) destemming, added yeast, chaptalization, sulphur or filtration. The result is impressively full for the grape, even a little tannic, with a long, insistent finish. Already something of a cult wine in Germany, we get small allocations.

