



BALTHASAR RESS

EST. 1870

2014 "VON UNSERM" Rheingau Riesling trocken (dry)

ESTATE WINE

The practice of using "Von Unserm" to denote specially selected wines was started by Balthasar Ress, who founded the estate bearing his name in 1870. To this day the brand is still being used to denote the particularly fine wines, sparkling wines, and spirits of the house.

"Von Unserm" is a dry wine produced in a traditional manner and designed to meet high expectations – it is the "calling card" of the estate!

<i>Existing alcohol [% by vol.]:</i>	12,00
<i>Residual sugar [g/l]:</i>	2,50
<i>Acidity [g/l]:</i>	7,80

Producer

The producer is the renowned VDP wine estate Balthasar Ress. Founded in 1870 by the Rheingau hotelier Balthasar Ress, the wine estate numbers among the large, family-operated enterprises in the Rheingau today. Consistently high standards of performance and reliability

have been hallmarks of the estate since its founding. Today the estate is run by Stefan and Christian Ress, who represent the fourth and fifth generations of the founding family.

Vintage

Every vintage is unique. Recent years were always a challenge, but this year's harvest was truly a battle. To some extent, the past few months were the warmest on record. There really was no winter. Spring was too warm and dry. Rain began in July and was incessant. In addition, it was far too warm. Grapes soaked up the water and began to burst relatively early. Fortunately, we saw what was coming early on and called up our harvest crew more than two weeks before the harvest actually began. First, though, we started with a painstaking selection in every vineyard. On Saturday, 20 September, the temperature reached 27°C (81°F) and we were bombarded with nearly 50 liters of rain within a few hours. The time to harvest had come. We immediately doubled our harvest crew and on 25 September, we began our Riesling harvest. Unfortunately, with the exception of a very few days, it was never really dry this autumn: if it wasn't rain, then it was fog that set in. In all, the harvest lasted more than four weeks. Preliminary samples already showed a flavor profile: prevailing aromas reminiscent of citrus and yellow fruit; acidity that is ripe and round. In fact, the proportion of tartaric acid was already high at the start of the harvest. As such, vintage 2014 is clearly riper than 2013.

Vineyard site

The Rieslings for this wine are sourced from the estate's most important Rheingau sites in the Hattenheim and Rudesheim appellation and carefully blended to complement one another.

Harvest

The grapes are selectively harvested by hand and gently transported to the cellar in containers that can be emptied over the wine press, thus making it possible to completely dispense with crushing and pumping.

Vinification

Fermentation takes place in temperature-controlled stainless steel tanks after the musts settle.

Grape variety

100% Riesling

Tasting notes

A fruit driven, clear and brilliant Riesling with a harmonious play of lively acidity and fruit. Citrus on the nose, with racy herbal flavours, apple and hints of mineral. Bone-dry style with a juicy finish.

Food affinities

Chicken, white fish, smoked fish (trout, herring), oysters (raw), rabbit, sausage, pasta salad, pasta with vegetables, paté, prosciutto, quiche, frankfurters, curry (fish or chicken), spicy Chinese foods, spicy Mexican foods, Thai foods

Aging potential

The wine should develop well until 2019.

Press

90/100 Wine Spectator



VDP. DIE PRÄDIKATSWEINGÜTER