

Riesling!

2017 Bastei Riesling GROSSES GEWÄCHS®

The noble austerity of this great dry white is precisely complemented by the delicate apricot fruit, the intense wild herb and mineral character giving it great charisma. Although still very youthful, the 2017 Bastei GG already has a majestic stature that towers over many other excellent dry Rieslings of this vintage. You can taste how the spring frosts that dramatically reduced the yield resulted in exceptional flavor concentration, but without making the wine in the slightest degree fat or heavy. Indeed, the stunningly vibrant finish is very cool with enormous citrus and herbal freshness.

If you're going to drink the 2017 Bastei GG soon, then we strongly recommend you decant it or otherwise generously aerate it before serving. It will certainly be more open after one or two years more in the bottle, but has far more aging potential than most other dry white wines.

Terroir: You only have to take a first glance at the thin strip of vineyards clinging to the scree at the foot of the 200 meter high volcanic Rotenfels cliffs to see why our Bastei GG is such a remarkable wines. The name Rotenfels comes from the fact that the rhyolite rock glows red in the setting sun and Bastei means bastion in English. We are the largest owners in this tiny 1.2 hectare sized site, and the challenging conditions for the vines here mean that we never harvest more than a couple of thousand bottles of this GG.

2017



Classification: VDP Großes Gewächs / "Grand Cru"

Flavor Profile: dry

Grape Variety: 100% Riesling

Yield: 30 hectoliters per hectare

Vineyard Exposure: south-facing

Soil Types: rhyolite

Inclination: steep with narrow terraces

Vinification: mostly 600 liter neutral wooden casks and some 600 liter stainless steel tanks

Alcoholic content: 12.5 %

Unfermented Grape Sweetness: 4.1 grams per liter

Acidity: 7.8 grams per liter

Recommended Drinking Temperature: 8° - 12° Celsius

Recommended Drinking Period: now until 2038 (given ideal storage)