

Salwey

Germany - Baden - Vogtsburg



Ownership/Founders Konrad & Stephanie Salwey / Benno & Anneliese Salwey

Start of Activity 1920

Vitiviniculture Biologic (into conversion)

Hectares 25

Bottles produced 130.000

GRAUBURGUNDER OBERROTWEIL 100% Pinot Grigio

Production area: 80% of the grapes for this wine come from privileged plots in our Oberrotweiler Käsleberg vineyards. The remaining 20 percent comes from the Große Lagen Henkenberg and Eichberg

Terrain: Terreni loessici e vulcanici

Harvest: manual

Vinification: Soft pressing and contact with the skins for 8 hours. Fermentation takes place in 1200 L oak barrels. The wood for these barrels comes from estate trees in Kaiserstuhl and is shipped to selected cooperages in Burgundy for processing. Alcoholic fermentation with native yeasts takes place in barrels and is very rapid and stormy, without any temperature control

Refinement: After malolactic fermentation, the wines are aged in oak barrels for at least 18 months before being bottled without filtration

Color: straw yellow

Fragrance: Earthy and sour character, typical of the Pinot grigio variety

Flavor: High tannic structure, which gives the wine a very long finish and a very elegant "grip"

Alcoholic Grade: 13% vol



Located in the Kaiserstuhl area of Baden, Germany's sunniest and southernmost region, Salwey sits atop an extinct volcano. The eruptions and faults originated give at the estate's 25 hectares of unique topography, and the countless varieties of lava, magma and volcanic rocks create unique soil mineralization and terroir composition. The main player is loess, or desert dust sand, which may have been windblown in from Africa and deposited at Kaiserstuhl thousands of years ago. This unique and fertile sediment contributes greatly to the region's rich viticulture. The area enjoys a Mediterranean climate, with abundant rainfall, favorable winds and about 1,800 hours of sunshine annually, which is rare for most German regions. Although the oenological roots of the family goes back to the 18th century, the name Salwey became part of the family winery only three generations ago. Today the winery is led by Konrad, who works maintaining the balance between tradition and innovation: only dry wines, all certified organic from 2021, and great emphasis on "single vineyards." He devotes himself to the classic grape varieties of the Kaiserstuhl such as Pinot Blanc, Pinot Gris and Pinot Noir with a style that is always clear and direct, letting the terroirs talk: Konrad, in fact, believes in the need to allow nature the time and space to shape the final product. The use of only natural yeasts, the avoidance of filtration and clarification as well as the meticulous attention to all steps make Salwey a benchmark in Baden.