Salwey

Germany - Baden - Vogtsburg



HENKENBERG GRAUBURGUNDER VDP GROSSE LAGE GG

100% Pinot Grigio

Production area: The Henkenberg appellation extends on an exposed ridge between Oberrotweil and Burkheim to the west. Henkenberg has a southern and southwestern exposure
Terrain: Il terreno è costituito principalmente da rocce vulcaniche, granito e loess in alcuni punti. La sua composizione grossolana, costituita da diversi strati, offre un terreno ideale per lo sviluppo profondo delle radici
Harvest: manual
Vinification: Screw press pressing to achieve high extraction. Fermentation takes place in 1200-liter oak barrels. The wood for these barrels is obtained from estate trees in Kaiserstuhl and shipped to selected cooperage in Burgundy for processing. Alcoholic fermentation with native yeasts takes place in barrels without any temperature control
Refinement: after malolactic fermentation, the wines are aged sur lie in oak for 24 months, racked and blended in stainless steel tanks with fine lees where they remain for at least 6 months
Color: copper
Fragrance: fresh and elegant
Flavor: dense, rich in extract and, thanks to the early harvest, also endowed with invigorating acidity and moderate alcohol content
Alcoholic Grade: 12,5% vol

SALWEY

Ownership/Founders Konrad & Stephanie Salwey / Benno & Anneliese Salwey
Start of Activity 1920
Vitiviniculture Biologic (into conversion)
Hectares 25
Bottles produced 130.000



Located in the Kaiserstuhl area of Baden, Germany's sunniest and southernmost region, Salwey sits atop an extinct volcano. The eruptions and faults that originated here give the 25 hectares of the estate a unique topography, and the countless varieties of lava, magma and volcanic rocks create unique soil mineralisation and 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 family's wine-making roots date back to the 18th century, Salwey has been a winery for three generations and is run by Konrad, who strives to maintain a balance between tradition and innovation: only dry wines are produced, with a strong focus 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.