Salwey

Germany - Baden - Vogtsburg



KIRCHBERG SPATBURGUNDER GG

100% Pinot Noir (Spätburgunder)

Production area: The Kirchberg is a 4.5-hectare plot facing completely south and partly southwest bordered on the north by a former quarry, now used as a nature reserve. The slope here is 45% and the surface is rough and rocky
Terrain: terreno vulcanico con alcune inclusioni calcaree. Le tefriti sono la roccia madre di questa denominazione, mentre le fonoliti riempiono le fessure più profonde
Harvest: 100% handpicked selected
Vinification: after meticulous sorting of the grapes, the must undergoes a fermentation process in open vats with its natural yeasts at temperatures between 25 and 33º C. During this process, tannins and color are released from the skins through frequent pumping over. The wines usually ferment for 14 days. Once fermentation is complete, they are pressed and racked into oak barrels, 50% new. The wood for these barrels comes from estate trees in Kaiserstuhl and is shipped to selected cooperage in Burgundy for processing
Refinement: After aging in oak for 12 months, the wine is bottled without filtration. Because of this, some turbidity may occur, but this increases the complexity and aging potential of the wine
Color: very deep red
Fragrance: Fresh aroma due to evening winds, typical fruit of Pinot Noir
Flavor: Invigorating acidity and soft tannic structure. Tannin present and soft, flavor and sensations very elegant
Alcoholic Grade: 13.5% vol

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.