

Salwey

Germany - Baden - Vogtsburg



SALWEY



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

Start of Activity 1920

Vitiviniculture Biologic (into conversion)

Hectares 25

Bottles produced 130.000

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 33° 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



Located in the Kaiserstuhl area of Baden, the most sunny and southernmost region of Germany, Salwey is located at the top of 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. Great attention to all steps, use of only natural yeasts and the avoidance of filtration and clarification make Salwey an absolute Baden reference.