Salwey

Germany - Baden - Vogtsburg



SPATBURGUNDER KAISERSTUHL VDP GUTSWEIN

100% Pinot Noir (Spätburgunder), small berry clone

Production area: Kaiserstuhl Pinot Noir comes from the best plots in Oberrotweil, planted with old vines
Terrain: Loess naturale
Harvest: manual
Vinification: Alcoholic fermentation on the skins for 14 days with natural yeasts. After fermentation and pressing, the wine is put into oak barrels for aging and malolactic fermentation
Refinement: After 12 months of aging in barrels, the wine is bottled without filtration. Because of this, some turbidity may occur, but this increases the complexity of the wine and its aging potential
Color: very deep red
Fragrance: fruity
Flavor: Soft, present tannins that give a nice mouthfeel
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.