

# 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

## SPATBURGUNDER OBERROTWEIL

**100% Pinot Noir (Spätburgunder), small berry clone**

**Production area:** Blend of vineyards from three classified VDPs: Grosse Lage Henkenberg, Eichberg and Kirchberg from the village of Oberrotweil

**Terrain:** terreni vulcanici

**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, 20% new and 80% used. 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:** dark red

**Fragrance:** fruity

**Flavor:** Well-present, high-quality tannins, juicy with velvety sensations

**Alcoholic Grade:** 13.5% vol



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.