

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

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 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. 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

