

# 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

## STEINGRUBENBERG WEISSBURGUNDER VDP GROSSE LAGE GG

**100% Pinot Blanc**

**Production area:** The Steingrubenberg is located on the outskirts of Oberrotweil in the direction of Bickensohl and faces east, near the Kirchberg

**Terrain:** molto roccioso, con rocce vulcaniche porose e soggette agli agenti atmosferici

**Harvest:** manual

**Vinification:** Screw press pressing to achieve high extraction. Fermentation takes place in 1200 L oak barrels. The wood for these barrels comes from estate trees in Kaiserstuhl and is shipped to selected cooperages in Burgundy for processing. Alcoholic fermentation with native yeasts takes place in barrels at moderate temperatures, without any temperature control

**Refinement:** after malolactic fermentation, the wines are aged sur lie in oak for 24 months, raked and blended in stainless steel tanks with fine lees where they remain for at least 6 months

**Color:** straw yellow

**Fragrance:** lively citrus scent

**Flavor:** Lively, with an invigorating acid structure

**Alcoholic Grade:** 12.5% 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.