CUZZIOLGRANDIVINI

Salwey

Germany - Baden - Vogtsburg



WEISSBURGUNDER OBERROTWEIL

100% Pinot Blanc

Production area: Seventy percent of the grapes come from privileged plots in Oberrotweiler Käsleberg. The remaining 30 percent comes from Große Lagen Henkenberg and Eichberg
Terrain: loess e vulcanici
Harvest: manual
Vinification: Soft pressing and contact with the skins for 8 hours. Fermentation takes place in 1200-liter 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 and is very rapid and stormy, without any temperature control
Refinement: After malolactic fermentation, the wines are aged in oak barrels for at least 18 months before being bottled without any filtration
Color: straw yellow
Fragrance: Lively scent of citrus, green apples and many mineral and floral notes
Flavor: A natural Pinot Blanc with medium volume and invigorating acid structure. Good balance between acidity, body and fruit. Due to long storage on yeast, it is extremely fresh when young, but with excellent aging potential
Alcoholic Grade: 13.5% vol

SALWEY

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.