

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

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



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 Baden.