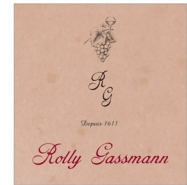


Domaine Rolly Gassmann,
Silberberg de Rorschwihr Riesling 2021
Alsace, France



Grape Varieties	100% Riesling
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	13.5%
Residual Sugar	16.9g/L
Acidity	10.11g/L
Bottle Sizes	75cl

PRODUCER

While the winemaking history of the Rolly and Gassmann families in Alsace can be traced back to the 17th century, the Domaine was not established until 1967 when these two families were joined by marriage. Now run by second generation Pierre Gassmann, the domaine boasts 52 hectares in the Haut-Rhin region, 40 of which are in Rorschwihr and 10 in Bergheim. The family is known for their remarkable collection of vintages; they age and store up to five years' worth of stock - around 1.5 million bottles - and only release wines that they feel are ready to drink. This particular vision led Pierre to create an impressive new winery, completed in 2019 and nicknamed 'The Cathedral' by the locals. This six-tier, state-of-the-art construction, built into the hillside, has brought their gravity-fed vinification facilities, cellar and panoramic tasting-room under one roof.

VINEYARDS

For millions of years there were watersheds between Rorschwihr and Saint Hippolyte. The strong runoffs of acidic water from the surrounding granite have partially or totally decarbonated the Muschelkalk soil, hence the presence of a much steeper slope than in the surrounding vineyards. The unique soil, subsoil and topography strongly influence the retention of heat, thus speeding up the growing period, while extending the maturation period of the fruit. This area experiences large shifts in temperature from day to night, while the mountain belt protects this area from the north winds which aids in the development of desirable acidity in the grapes.

VINTAGE

The 2021 vintage was cooler than average within Alsace and produced wines defined by great freshness. The spring and early summer started with cool temperatures, consequently slowing vine development. Rain and persistent humidity meant that careful canopy management was required in the vineyards throughout the growing season. Harvest took place in late September, resulting in a wine much richer in style, with the ability to age.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed and remain in the press for 12 to 15 hours to maximise extraction of the aromatics from the grape skins. Following this, the must was settled and a long and slow fermentation took place with indigenous yeasts. Following fermentation, the Rolly Gassmann lieu-dit wines are aged on fine lees for around 11 months in large used oak tonneaux ranging from 25 to 100 hectolitres in size and some of which are over 200 years old. Once the wines have stabilised naturally, they are bottled the autumn of the year following the harvest.

TASTING NOTES

This wine is a golden yellow with youthful reflections. The nose is expressive with notes of citrus and spices which are enhanced by ripe and dried fruity notes. The palate is complex with a even and refreshing acidity. These bright notes blend into the rich sweetness provided by the touch of botrytis, creating a wonderfully balanced Riesling.