

Gunderloch,
`Roter Hang` Erste Lage Nierstein Riesling 2023
Rheinhessen, Germany



Grape Varieties	100% Riesling
Winemaker	Johannes Hasselbach
Closure	Screwcap
ABV	12%
Residual Sugar	1.8g/L
Acidity	7.1g/L
Wine pH	3.14
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Gunderloch are one of the Rheinhessen's most respected producers, known for their complex Rieslings derived from the distinctive, red soils of Roter Hang. Though the estate has over 130 years of history, including a pivotal role in the founding of the Verein Deutscher Prädikatsweingüter (VDP), its reputation has been shaped by a willingness to adapt in pursuit of continued quality. As sixth-generation winemaker Johannes Hasselbach explains, "this is an old estate with a long history, but we have to evolve because when nature changes, so do the wines". Since taking over from his parents in 2016, Johannes has developed Gunderloch's viticultural practices, achieving organic certification in 2022.

VINEYARDS

Fruit for this wine is sourced from selected sites in the Roter Hang (the red hillside) in the Upper Rheinhessen, including the renowned Rothenberg, Pettenthal and Hipping vineyards. It is named after its distinctive iron-rich red soils formed over 280 million years ago. This combination of red slate, clay and limestone lends a distinctive character and complex minerality to the wines. The vineyards are planted on east and south-east facing slopes, overlooking the Rhine, ensuring optimal ripeness. They are managed organically and sustainably, with practices such as no-till and dry farming, hay mulching and indigenous cover crops.

VINTAGE

2023 was an excellent vintage in the Rheinhessen. A cool and wet winter ensured generous water replenishment in the soils. Flowering and the berry set occurred in flawless conditions throughout May and June, and some light water stress in July was beneficial to lower vineyard vigour. Late summer rains were managed with canopy management and crop thinning. Harvest started in mid-September, and fruit quality was exceptional with phenolic tension, concentrated juice, and well-balanced acidities.

VINIFICATION

The grapes were harvested by hand. On arrival at the winery they underwent partial skin contact for 24-48 hours, a long and gentle press in a pneumatic press. The juice was then left to settle overnight. Fermentation occurred in a combination of old oak vessels ranging from 600 to 1200L, and 1200L cement eggs. The wine was then aged for 7 months on the fine lees.

TASTING NOTES

This wine has lifted aromas of wild herbs, fennel, tangerine and honeysuckle on the nose. The palate is broad and layered with concentrated fruit flavours and a hint of spice. The finish is long and complex with a mineral edge.