

Gunderloch,
`Pettenthal` Grosses Gewächs Riesling 2022
Rheinhessen, Germany



Grape Varieties	100% Riesling
Winemaker	Johannes Hasselbach
Closure	Screwcap
ABV	12%
Residual Sugar	1.8g/L
Acidity	6.7g/L
Wine pH	3.23
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

This Riesling is sourced from the Pettenthal vineyard, a single Grosse Lage (Grand Cru) in the Roter Hang. The area 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 vines are planted on east and south-east facing slopes, overlooking the Rhine, protecting the vines from cold winds and ensuring a unique microclimate for optimal ripeness. The vineyard has a gradient of up to 70% in the upper reaches. The site is managed organically and sustainably, with practices such as no-till and dry farming, hay mulching and indigenous cover crops.

VINTAGE

2022 was a challenging vintage. The season started well, with early vegetative growth in the spring and no late frost. Warm days in May accelerated growth. The summer was hot and dry, resulting in heat stress and some reduction in yields. Late rain in autumn resulted in additional pressure. However, Gunderloch's resilient vines and meticulous work in the vineyard was rewarded with great balance, aromatic depth, and elegance.

VINIFICATION

The grapes were harvested by hand. On arrival at the winery they underwent 48 hours of skin contact, and a long and gentle press in a pneumatic press. The juice was then left to settle overnight. Fermentation occurred in 1200L old oak barrels. The wine was then aged for 9 months on the fine lees in the same vessels.

TASTING NOTES

This has complex aromas of smoke, flint and wild herbs, layered with notes of jasmine and ripe nectarine. The palate is structured with a light grip, mouthwatering acidity and subtle spice.