

Gunderloch,
`Rothenberg` Riesling Spätlese 2021
Rheinhessen, Germany



Grape Varieties	100% Riesling
Winemaker	Johannes Hasselbach
Closure	Screwcap
ABV	7.5%
Residual Sugar	89g/L
Acidity	8.4g/L
Wine pH	2.8
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

The fruit for this spätlese is sourced from a small parcel in the Rothenberg Grosse Lage (Grand Cru). It is the most northerly of the top sites 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 clay and slate lends a distinctive character and complex minerality to the wines. The vines are planted on east and south-east facing slopes, overlooking the Rhine. The morning and midday sun reaches this particular site through an opening towards the Upper Rhine Plain and brings a warm microclimate which remains throughout the day. The parcel is managed organically and sustainably, with practices such as no-till and dry farming, hay mulching and indigenous cover crops. The vines are on average 50 years old.

VINTAGE

The 2021 vintage tested winemakers, vineyard teams, equipment, and nature to their absolute limits through exceptionally unstable and rainy weather conditions throughout the growing season. These challenging circumstances demanded unwavering dedication and meticulous attention to detail at every stage of production. Despite the difficulties, the extraordinary efforts were ultimately rewarded with fascinating wines of remarkable character and depth. The cooler, wetter vintage produced wines with vibrant energy and youthful aromatics that promise exceptional longevity.

VINIFICATION

The grapes were harvested by hand, undergoing rigorous selection. On arrival at the winery, the grapes were crushed and macerated on the skins for 24 hours. The must then underwent a slow and gentle basket press and the juice was left to settle overnight and racked off the sediment. Fermentation took place in 600 litre stainless steel tanks at a controlled temperature of 16°C. The fermentation was halted by chilling once around 80g/l of residual sugar was reached. The wine was then aged on the fine lees until bottling.

TASTING NOTES

Light gold in colour, this spätlese is rich and complex with notes of quince, marmalade and elderflower honey. On the palate, a juicy core of mango, papaya, ripe nectarine and green tea is supported by mouthwatering acidity, rich mouthfeel and medium sweetness.