Gunderloch,

`Rothenberg` Riesling Spätlese 2024

Rheinhessen, Germany



Grape Varieties	**100% Riesling**
Winemaker	**Johannes Hasselbach**
Closure	**Screwcap**
ABV	**7.5%**
Residual Sugar	**80g/L**
Acidity	**7.6g/L**
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 2024 vintage proved challenging yet ultimately rewarding through careful vineyard management. A mild winter and dry spring accelerated bud break, creating significant frost exposure risks across the region. The estate's steep vineyard sites provided crucial protection, thanks to constant airflow and ample sun exposure, mitigating the substantial losses experienced by many neighbouring producers. Disease pressure was successfully managed through targeted interventions, while occasional rainfall during harvest created minor complications but did not compromise overall fruit quality.

VINIFICATION

The grapes were harvested by hand and underwent rigorous selection. On arrival at the winery they underwent a slow and gentle press in a basket press. The juice was left to settle overnight and racked off the sediment, followed by fermentation in 600 litre stainless steel tanks at around 16°C. The fermentation was halted by chilling once around 80g/l of residual sugar was reached. The wine was then aged for six months on the fine lees.

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.