

# THE SOURCE

Producer

Wine 2017 Riesling, Halenberg, GG

Region and Country

Varietal(s) Riesling

**Terroir** Monzingen is within one of the coldest growing areas of the Nahe, which makes it one of the coldest in German wine country. Werner and his son Frank work only two Erste Lage vineyards in Monzingen (Halenberg and Frühlingsplätzchen), which sit directly to the east and west of the tiny village. In this far western section of the Nahe the valley is wide and the vineyards completely exposed. Cold air from the dense Soonwald forest is key to the balance, however the valley is wide and exposed and it takes more time reach the vineyards. Extremely geologically diverse, the Nahe has as many different soil types but in Monzingen their vineyards vary between blue and red slate with different soil components and structures.

**Soil** Compacted blue slate bedrock with extremely shallow topsoil of decomposed blue slate mixed with extremely hard black, slightly rounded quartzite stones.

**Irrigation** Forbidden—Never—Sometimes **Technical Precision** Nature—Moderate—Nurture

**Vine Age** 20-40 years old; Average 30 years (2019) **Altitude(m); Aspect** 160-220; South/South East

**Vinification** Once the grapes are picked they are lightly crushed and macerated between 3-5 hours before pressing. The juice is settled in tank for one day where it receives its first addition of sulfites (20-40mg/l) in order to protect the wine from oxidation as well as inhibiting the lactic acid bacteria from starting undesired malolactic fermentation during their 4-6 week fermentation. Fermentations in stainless steel vats are largely inoculated with cultured yeasts, however the single site trocken and Grosses Gewächs wines usually go through spontaneous fermentations in large old foudre, which Frank prefers to stainless steel because it reduces the potential of reductive elements in the wine.

**Aging** The Grosses Gewächs wines are aged in old 1,500- to 3,500-liter foudre until April of May following the harvest. The wines are filtered before bottling.

**Farming** Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown

**Enological Additions** Sulfur Dioxide. Bentonite, a natural clay used for protein stability.

## Observations (subjective and abstract; based on young wines)

General Impressions

**Ageability** Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown

**Intensity** Subtle—Vigorous—Electric **Body** Light—Medium—Full

**Core** Lithe—Medium—Dense **Tannin** Light—Medium—Full

**Acidity** Light—Medium—Full—Electric **Wood Presence** Light—Medium—Full—Electric

**Texture** Lithe—Medium—Dense **Finish** Front—Middle—Back

**Mineral Impressions** Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

**Alcohol %** 12.5 - 13.50 **Titrateable Acidity (g/L)** 7.0-8.5

**pH** 3.05-3.15 **Residual Sugar (g/L)** >5.5

**Total SO2** None Added—Very Low—Low—Medium—High

Notes compiled in 2019 by Ted Vance (The Source) and Frank Schönleber  
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