

THE SOURCE

Producer

Wine 2014 Frühlingsplatzchen Riesling 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 Heavily decomposed red slate, white quartzite with more loamy red topsoil (called Rotliegend) as a result of the rich iron content that quickly breaks down the slate adding more richness to the topsoil, resulting in a wine with more girth.

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

Vine Age 20-50 years old; Average 30 years (2019) **Altitude(m); Aspect** 160-240; 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)** >4.5

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

Notes compiled in 2019 by Ted Vance (The Source) and Frank Schönleber
Read more about The Source and Weingut Emrich-Schönleber at www.thesourceimports.com