

Data sheet →

# Ried Schüttenberg 2016



Available in  
750ml / 1500ml



93 Points

**SITE & SOIL** At 278 metres above sea level, the Schüttenberg is the highest elevation in the Arbesthaler Hügelland (Arbesthal hill country), with slopes that run toward the south and the west. The very warm, south-facing vineyards are naturally planted with red wine varieties. The west-facing portion, though, which is surrounded by woodlands, provides the ideal conditions for white wine. Here there is more of a limestone topsoil, with morning and evening temperatures that are cooler than in the rest of the vineyard. Here our 1.2 hectares of Chardonnay can ripen until late in the autumn, without ever yielding 'fat' wines.

**GRAPE VARIETY** Chardonnay

**VINTAGE 2016** After the dry year preceding, our vines certainly enjoyed the generous rainfall. The wines are very relaxed and balanced, with moderate degrees of alcohol, pithy tannins and refreshing acidity. The ideal drinking window will be between five and fifteen years.

**DESCRIPTION** An authoritative and complex example of the Pinot family, one that does not spare the opulence – although at the same time its salty minerality and tightly woven texture provides distinctive elegance. A wine that has a long life ahead of it, one that will continue to unfold new layers of complexity.

> **HARVEST** selection by hand, end of September

> **FERMENTATION** spontaneous, in 228L French oak casks at 20-25°C, followed by malolactic fermentation

> **ÉLEVAGE** 12 months in 228L casks on the full lees

> **ALCOHOL** 13.3% vol

> **ACIDITY** 5.8 g/l

> **RESIDUAL SUGAR** 0.9 g/l

> **FOOD PAIRING** THE special wine for fish dishes. A marvellous partner to a wide variety, from delicate arctic char to deep-sea fish in powerful sauces. Also for crustaceans and pasta with white truffles.

> **SERVING TEMPERATURE**  
12°C

> **MATURITY**  
2017 - 2026