

# Schloss Ortenberg 2015 Grauer Burgunder Alte Reben (Baden)

WineWise Code	GOR-GBAR15
Country	Germany
Region	Baden
Subregion	Ortenau
Color	White
Alcohol by Volume	13.8
Acidity	5.6
Residual Sugar	5.3
Closure	Natural Cork
Annual cases produced	60
Varieties	100% Grauburgunder
Destemming	Complete
Fermentation vessel	Barrels
Fermentation duration	18 days
Aging method	New Barrique 50%, Used Barrique 50%
Aging duration (months)	12 months
Filtered?	No
Fining agents	Gelatine
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 75ppm
Vineyard Name	Schlossberg and Andreasberg
Soil Type(s)	Granite
Elevation (meters)	200-300
Vineyard Aspect	South
Vine age (years)	25
Vine Yields hl/ha	50
Farming practices	Sustainable
Vine Training Notes	Guyot training
Grape Picking	Hand-harvested

## Notes from the producer:

This is a really rare wine of which we only produce two barrels of each 300 L. The wine estate was founded as a part of the St. Andreas Hospice by the people of Offenburg. The aim was to support the hospice work which was mainly to run the local hospital and an old people's home. By the disturbances of World War II it became property of the city of Offenburg. In 1997 this wine estate got merged with the famous reserch wine estate Schloss Ortenberg which was within the property of the county of the ortenau. Today it is still under the ownership of the city of Offenburg and the Ortenau county.



## WineWise Notes:

This is a triumphant rendition of a challenging variety. Absolutely fastidious viticulture enabled Matthias to pick fully ripe grapes with exceptional acidity. Fermented and aged in new 300 liter barriques, it is a flamboyantly smoky spice-bomb, luscious in texture yet brimming with vitality. An object lesson in Pinot Gris.

The Ortenau is a distinct sub-region centered around the ancient mid-sized town of Offenburg. The predominant soil-types here are granitic, with high sandstone outcroppings and loess. This estate has a fascinating history dating back to 1300. It is one of a handful of great German estates, such as the Juliusspital in Franken and the Vereinigte Hospitien in the Mosel, that are publicly owned – in this case by the municipality of Offenburg. Run with fastidious care by the young and dynamic Matthias Wolf, the vineyards are cultivated sustainably (think feromonal inteference instead of insecticides, organic fertilisation and composting). They were innovative in German terms by eliminating cork in 2004, and they offer employment to handicapped people in their vineyards. We have increased our range without exhausting anything like the possibilities here! Starting with the 2016 vintage, they also have snazzy new packaging that highlights the soil types.

