## Schloss Ortenberg 2015 Grauer Burgunder Alte Reben (Baden)

RegionBadenSubregionOrtenauColorWhiteAlcohol by Volume13.8Acidity5.6Residual Sugar5.3ClosureNatural CorkAnnual cases produced60Varieties100% GrauburgunderDestemmingCompleteFermentation vesselBarrelsFermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)25Vine ge (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	WineWise Code	GOR-GBAR15
SubregionOrtenauSubregionOrtenauColorWhiteAlcohol by Volume13.8Acidity5.6Residual Sugar5.3ClosureNatural CorkAnnual cases produced60Varieties100% GrauburgunderDestemmingCompleteFermentation vesselBarrelsFermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vine yard AspectSouthVine Yields hl/ha50Farming practicesSustainableVine Yields hl/ha50	Country	Germany
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Acidity5.6Residual Sugar5.3ClosureNatural CorkAnnual cases produced60Varieties100% GrauburgunderDestemmingCompleteFermentation vesselBarrelsFermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Color	White
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ClosureNatural CorkAnnual cases produced60Varieties100% GrauburgunderDestemmingCompleteFermentation vesselBarrelsFermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Acidity	5.6
Annual cases produced60Varieties100% GrauburgunderDestemmingCompleteFermentation vesselBarrelsFermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Residual Sugar	5.3
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Fermentation vesselBarrelsFermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Varieties	100% Grauburgunder
Fermentation duration18 daysAging methodNew Barrique 50%, Used Barrique 50%Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Destemming	Complete
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Aging duration (months)12 monthsFiltered?NoFining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Fermentation duration	18 days
Filtered?NoFining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Aging method	New Barrique 50%, Used Barrique 50%
Fining agentsGelatineYeastCulturedMalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Aging duration (months)	12 months
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MalolacticYesAdded SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Fining agents	Gelatine
Added SulfurYes, 75ppmVineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Yeast	Cultured
Vineyard NameSchlossberg and AndreasbergSoil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Malolactic	Yes
Soil Type(s)GraniteElevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Added Sulfur	Yes, 75ppm
Elevation (meters)200-300Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Vineyard Name	Schlossberg and Andreasberg
Vineyard AspectSouthVine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Soil Type(s)	Granite
Vine age (years)25Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Elevation (meters)	200-300
Vine Yields hl/ha50Farming practicesSustainableVine Training NotesGuyot training	Vineyard Aspect	South
Farming practicesSustainableVine Training NotesGuyot training	Vine age (years)	25
Vine Training Notes Guyot training	Vine Yields hl/ha	50
	Farming practices	Sustainable
Grape Picking Hand-harvested	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 an 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.

