

Bernhard 2020 Frei-Laubersheimer Kirchberg Riesling Auslese Trocken

WineWise Code	GCB-RAT20
Country	Germany
Region	Rheinhessen
Color/Style	White
Farming Practices	Conventional
Varieties	100% Riesling
ABV	13.5
Residual Sugar	5
Acidity	7
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Maceration	one night
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 weeks
Aging Method	Stainless Steel
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	None
Yeast	Cultured, Spontaneous
Malolactic	No
Added Sulfur	Yes, 44/144
Vineyard Name	Frei-Laubersh Kirchberg
Soil Type	Clay, Calcareous
Elevation (meters)	220
Vineyard Aspect	South
Vine Age	10
Yields (hl/ha)	40
Picking	Hand-harvested
Annual Production	92

Notes on the wine:

A return to the form of the much-missed 2017 vintage, this wine holds its own in the most elevated company. The nose is deep and smoky, but contrives to show its tender side, too. On the palate, it is imposing but never weighty. This is the miracle of Riesling in Germany.



Notes about the producer:

We are well-known as the longtime distributors in California of Terry Theise's incomparable collection of German estates, a role that we continue to embrace and be grateful for. This privilege has resulted in the formation of some of our closest and most enduring relationships. With Terry's blessing, we have been able to import and distribute some additional producers on our own.

This 600 year-old family estate is nominally in the Hessen but its soils, with their complex amalgam of porphyry, quartzite and loam bear more resemblance to the Nahe, which is just over the hill. Hartmut Bernhard, the current proprietor, is an instinctive wine-grower and maker. He knows exactly what he is doing without intellectualising it.

