Carl Ehrhard
Rudesheim Berg Roseneck Riesling

The Facts

COUNTRY: Germany
REGION: Rheingau
APPELLATION: Rudesheim
CEPAGE: 100% Riesling
WINEMAKING: Select grapes are hand-picked. Fermentation occurs spontaneously and naturally from ambient yeasts. This slow, gentle transformation lasts around seven weeks until the cold winter temperatures stop it naturally, leaving around 50 grams per liter of natural sugar. The wine is then filtered gently and bottled.
ALCOHOL BY VOLUME: 8.0%

The Story

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six vineyards around the town of Rüdesheim in the Rheingau region of Germany. The estate has been in the family since 1815 and was taken over in 1998 by Carl, his wife Petra and their three daughters.

PHILOSOPHY: Carl strives to make wines endowed with personality that express the unique character of his vineyards. In Carl's words, he achieves this by "following the nature" and "returning to the roots." Specifically, this means all the grapes are grown 100% organically and biodynamically.

BIOGRAPHY: Weingut Carl Ehrhard is an historic family estate and winery situated on Germany's Rhein River in the town of Rüdesheim. It was founded in 1815 and Carl took over from his father in 1998.

The Adjectives

OVERALL: Aromatic, pure fruit flavors
AROMAS / FLAVORS: Ripe apples and peaches, minerals
MOUTHFEEL: Intense with delicate minerality

The Selling Points

Beautiful Riesling expression from an historic family estate
SUSTAINABILITY: Biodynamic In Practice, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation
PAIRINGS: A perfect aperitif or companion with Asian foods and aged cheeses

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