



CHRISTOPHER BARTH RIESLING

Chris Barth farms 7 hectares of vines around the town of Alzey in Germany's **Rheinhessen** region. His vineyards are **biodynamically farmed**, he uses **neutral vessels** in the winemaking and there are **no additions** apart from a small doses of SO2 before bottling (if needed).

Chris's Riesling is bursting with zingy energy. Aromas of elderflower cordial, preserved lemons, pithy citrus fruit and green apples. The palate has an openness of fruit but with a laser like acidity. There's a subtle flintiness to this wine thanks to the volcanic and limestone soils the grapes were grown on.

GENERAL INFO

Country: Germany

Region: Rheinhessen

Sub Region/Village: Alzey & Albig

Vintage: 2021

Production: 5300 bottles

Style: Crisp, Textural White

Closure: Natural Cork

Vegan Friendly: Yes

VINEYARD

Farming: Biodynamic Demeter Certified

Grapes: Riesling

Vine Training: Guyot

Soils: Melaphyr (volcanic), Limestone

Altitude: 230m - 250m

Area: 0.66 hectares

Age: 4-36 year old vines

WINEMAKING

Spontaneous fermentation, hand harvested, direct press of whole bunches.

Vessels: Stainless Steel and "Halbstück" Oak casks (630L)

Malolactic: Yes

Fining: No

Filtration: No

Free SO2: <5mg/L

Total SO2: <5mg/L

Alcohol: 11.5% ABV

Residual Sugar: 1g/L

Acidity: 7.2g/L

pH Value: 3.01

SERVING SUGGESTION

We'd recommend a big glass for this wine as it needs air to open up. If you can decant it, even better. This wine will evolve positively with oxygen exposure as the subtle flinty reduction moves towards fruit aromas.

TECH SHEET

