



VINDEPENDENTS

# Hanewald-Schwerdt

## Kalkriff Riesling

COUNTRY OF PRODUCTION	Germany
REGION OF PRODUCTION	Pfalz
APPELLATION	Leistadt
WINE STYLE	Still White
ABV %	12.5%
RESIDUAL SUGAR (g/l)	4.1 g/l
CLOSURE	Screwcap
VEGAN	No
VEGETARIAN	No
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	No

### The Estate

The family owned and operated estate Hanewald-Schwerdt was founded in 1955 in Leistadt. Today Thomas Hanewald & Stephan Schwerdt took over the family business which was established by their grandfather. The two cousins focus on Riesling and Pinot Noir. Pinot Blanc is the second most important white variety. The secret of their handcrafted wines is a unique limestone reef which dominates all the sites around Leistadt. A hidden treasure away off the beaten track. The vines are old and surrounded by a protected natural resort in the shade of the Haardt mountains.

### Winemaking

Our Kalkriff Wines are ambassadors of a massive limestone reef which affects the vines and vineyards around our hometown Leistadt. Kalkriff is the German translation of limestone reef. The poor soil and the altitude of 250-280 meters above the sea guarantee a cool & mineral type of Riesling. A good concentration inside of the grapes, minerality and a lively acidity subscribe the potential to age. Riesling from limestone soils always need some time to show off its flavours. Cool mineralic type of Riesling with no fog of high residual sugar to show the origin of the grapes.

### Tasting Note and Food Pairing

Citrus and stone fruit flavours with herbal, floral nuances and a chalky minerality. Cool but juicy character vibrant acidity and nice density. Long finish, compact with good structure and potential to age.

### Other

