



VINDEPENDENTS

Hanewald-Schwerdt

Kalkriff Spätburgunder

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| COUNTRY OF PRODUCTION | Germany |
| REGION OF PRODUCTION | Pfalz |
| APPELLATION | Weisenheim am Berg |
| WINE STYLE | Still Red |
| ABV % | 14.0% |
| RESIDUAL SUGAR (g/l) | 0.1 g/l |
| CLOSURE | Cork |
| 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

Hand picked, cold soak, then open fermentation, 3 punch downs by hand a day, some parts ferment wild, no sugar left after fermentation. Aging for two years in small 225l barrels, malolactic fermentation also in barrels. We use french oak barrels in 2015 50% new oak.

Tasting Note and Food Pairing

Sweetly oaked aroma accentuating the sweetness of black & red berries. Lively and fresh – great fruit presence all nicely tucked in with the oak spice. Gentle but definite tannins. Moreish and long.

Other

