



EXPOSÉ

2006
Balthasar Ress
Erbach Marcobrunner
Riesling Auslese

GRAND CRU

“Erste Lage” or “Grand Cru” denotes those wines from classified single vineyards that unmistakably reflect the influence of their microclimate and soil structure, and show especially high quality potential. Wines from these top sites are on a par with the finest international growths.

<i>Must weight [° Oechsle]:</i>	<i>98</i>
<i>Existing alcohol [% by vol.]:</i>	<i>7.65</i>
<i>Residual sugar [g/l]:</i>	<i>101.4</i>
<i>Acidity [g/l]:</i>	<i>7.5</i>

Producer

The producer is the renowned VDP wine estate Balthasar Ress. Founded in 1870 by the Rheingau hotelier Balthasar Ress, the wine estate numbers among the large, family-operated en-

terprises in the Rheingau today. Consistently high standards of performance and reliability have been hallmarks of the estate since its founding. Today the estate is run by Stefan and Christian Ress, who represent the fourth and fifth generations of the founding family.

Vintage

Prospects for a great vintage lasted until the last week of September, but heavy rainfall combined with unseasonably high temperatures in early October dashed all expectations. Due to the wet and relatively warm weather, rot set in early and forced a quick and very painstaking harvest that required very selective picking. As such, anticipated yields were greatly reduced – up to 30% compared with the year before. The rest of October was “golden” and quality levels improved considerably in the grapes picked at the end of the harvest.

Vineyard site

Marcobrunn lies between Erbach and Hattenheim on a south-facing slope. The name refers to a “Brunnen,” or spring, on the “Marke” (border) between the two towns, known before 1200 as “markenburne,” and after 1275 as “markenborne.” In 1810, the people of Erbach erected a decorative, neo-classical frame over the spring and inscribed “Marcobrunnen of Erbach” on its cornice. The people of Hattenheim were not amused and countered with a saying about the right to the Marcobrunn: for Erbach, the water; for Hattenheim, the wine. The soils are medium deep and marked by mica-veined Tertiary marl. The water supply is partially lateral.

Harvest

The grapes are selectively harvested by hand in several stages, then very carefully and gently transported to the cellar in 40-liter boxes that are manually emptied over the wine press, thus

making it possible to completely dispense with crushing and pumping.

Vinification

Spontaneous fermentation takes place in temperature-controlled stainless steel tanks after the musts settle.

Grape variety

100% Riesling

Tasting notes

Fragrance of peach and pineapple. Balanced play of sweetness and acidity. Mellow.

Helge Hagen, (Sommelier, Kronenschlösschen/Hattenheim)

Food affinities

Marinated pineapple.

Helge Hagen, (Sommelier, Kronenschlösschen/Hattenheim)

Aging potential

The wine should develop well until 2014-2015.

Helge Hagen, (Sommelier, Kronenschlösschen/Hattenheim)

zuletzt aktualisiert: 13.08.2008