



KÜHLING-GILLOT

FRUITY & SWEET
PETTENTHAL RIESLING SPÄTLESE
2016

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CAPACITY
0,75 L

CLOSURE
CORK

ALCOHOL
9,5 % VOL.

SWEETNESS
60,1 G/L

ACIDITY
8,5 G/L

MATURATION
STAINLESS STEEL



On the Rothenberg to the south is the Pettenthal located. Actually, the two layers merge into each other as part of the red slope, so that alignment, slope and soil composition are almost identical. In all probability, the name Pettenthal comes from the time when the vineyards were still ecclesiastical (Pater's Valley = Valley of the Monks). Here, too, the red slate tone, the famous "red slope," dominates.

The Pettenthal, at about 170 meters, is slightly higher than the Rothenberg, and the soil is still a tick more barren, so that the vines have to root very deep in the soft stone to get food and minerals. The higher and steeper the slope, the more difficult the living conditions are for the vines. And that's the prerequisite for great wines.

Our parcel in the Pettenthal is the steepest vineyard parcel in Rheinhessen with a propensity of more than 70%. In addition, the rock band that runs through the entire red slope is most pronounced to the surface. The humus layer is extremely thin and nutrient for the vine can only be found deep in the stony soil. Mechanical management is completely impossible. Here, only manual work can be done.

Finely hissed fruit, brilliant, clear-almost prancing. Hardly a vintage that so precisely reflects the origin of the red slope.

Awards

VINUM 2018: „Add to that a great fruity late harvest from the Pettenthal, which has also made the leap to the top ten in the country!“ TOP 10



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