

Divers Feldcuvée

2022



Technical Details

Bottles Produced:	4200
Blend:	6 Grapes
Alcohol:	11,9 %
Acidity:	5,5 g/L
Res. Sugar:	1,3 g/L
Vinification:	1968 1200L Oak
Ageing:	1968 1200L Oak
Malolactic:	100%
Classification:	Deutscher Wein
Vineyards Planted:	Mix
Drink till:	2027
Sulphites:	None added—9 mg/L Total

Vineyards & Soil

This wine is made from Riesling, Pinot Gris, Silvaner, Pinot Blanc and Scheurebe grapes that were all together harvested. And some Pinot Noir grapes that were harvested a few days afterwards. So there is a combination of soils all within Oppenheim.

Winemaking

All the white grapes were harvested and destemmed together. They started fermenting on the skins, and after 10 days we pressed together with about 1/5 freshly harvested Pinot Noir whole grapes. We filled 2 1200 L very old oak cask without prior sedimenting and the fermentation was very fast. We bottled after a short 5 months of Sur Lie without any additions.

Wine Description and Food Pairing

This wine does not lack identity, rather has a unique one. It is not an orange, nor a white nor a rosé and most certainly not a red. Sip it without prejudice and it may convince you. Perhaps a good general philosophy for life!

Relatively clean but undoubtedly unfiltered. It looks like a rosé. The nose is very complex but predominantly fruit driven. First impression is rhubarb. Otherwise orange peel, spicy, something herbal towards thyme and in the mouth extremely round despite the very present tannins. Almost creamy probably due to the oak and malolactic.

Divers can fill the gap when the wine choice is not obvious. Red meat rich in fat but without strong sauces. Pork chops with lemony and creamy sides. Grilled spicy seafood. Powerful asian spices. Salads with feta cheese.

Complex platters of charcuterie with assorted meats, cheese and nibbles.



DE-ÖKO-006



Rheinhesse

