
Riesling Silberberg



The Silverberg is the 'silver mountain' and covers 22.5 hectares in the village of Rorschwihr. Harvested at optimum ripeness, Pierre Gassmann considers that the grapes are ripe when the pip has turned orange brown inside the grape. Harvest is done by hand, as are most things at the estate. The philosophy that guides the Rolly Gassmann family is to express the true terroir with as little interference with the vines as possible. Rigorous selection of grapes and the most careful handling of both harvest and vinification produces wines of the highest quality and specificity. The grapes are taken to the cellar, gently pressed and taken into individual fermentation tanks where no yeast is added as fermentation is done using indigenous yeast. Each vineyard has its own fermentation tank and is vinified separately.

Grape varieties : Riesling

Soil : Muschelkalk

Alcohol : 14%

Tasting notes :

Citrusy and flowery nose with striking rich spices. Lemon-lime-orange-grapefruit sap with luscious honey. Despite the richness it is bone dry with a citrus element. This is the ultimate food pairing wine and this Riesling will go well with blue foot or Bresse capon in a rich creamy sauce, oysters, crab, salmon or mussels.

