

# KOLOSS

PINOT NOIR PRÉCOCE

# solveigs

PINOT NOIR | RHEINGAU



## the wine

**KOLOSS** is the precocious Pinot version of extensive ripeness of berries with a beginning development of dried raisins. All happens on the vines as the drying of grapes on straw is not allowed in Germany. **KOLOSS** exclusively grows in extraordinary vintages. Then it will achieve approx. 125° Oechsle.

## the name

**KOLOSS** ... self-explanatory after the first sip ...

## the vineyard

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

**KOLOSS** grows in a unique block belonging to the vineyard site 'Mickeberg' with steep slopes covered by red slate stone soil and a long-lasting evening sun. These vines allow to create wines of an exceptional fruit aroma limited to this site.

The vines are approx. 25 years old.

## the grape

Pinot Noir Précoce (Frühburgunder), 100%.

## the yield

is limited by nature and the intended character for the wine, approx. 20 hl/ha.

## the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **KOLOSS** is bottled unfiltered.

Double new oak soaked up with the wine concentration. **KOLOSS** naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 15.0-16.0%vol. (ca. 115°-125° Oechsle).

## the taste

**KOLOSS** evolves a sensitive harmoniousness between richness and ultimate flavours of a smooth and spicy Pinot with a confusing lightness still at the level of alc. 15.0%vol. - A noble colossus ('Koloss') which surprises your senses.

## the ageing-potential

approx. 10 years



## the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles