

KOLOSSAL

TROCKENBEERENAUSLESE

solveigs
PINOT NOIR | RHEINGAU



the wine

KOLOSSAL 2010 - the ultimate solution for a nature given noble late harvest of Pinot Noir Précoce. Hand-picked at a value of 175° Oechsle this wine presents a natural phenomenon due to its intensity.

the name

A tremendous wine grown in the **KOLOSS** vineyard.

the vineyard

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

The grapes of **KOLOSSAL** matured in the little steep **KOLOSS**-block, situated to south-west, located between Assmannshausen and Lorch. In the middle of this sun-drenched vineyard the raisins have been collected carefully at the end of the harvest 2010.

the grape

Pinot Noir Précoce (Frühburgunder), 100%.

the yield

The yield is extremely limited by nature and the intended character for the wine, 2,4 hl/ha. or 12% yield from usual average yield of KOLOSS. That makes the calculation of this extraordinary wine more clear.

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.

The hand-selected berries macerate in their juice over night. The very next day they are gently and slowly pressed using a mini wine press. At the end of the day the viscous juice is totally dripped off and it follows a maturing for 1-2 years time in the vault cellar.

Natural residual sugar of 115 g/l, alc. 13.5%vol.

the taste

KOLOSSAL - presents a slender and subtly-sweet taste in spite of the natural „colossaly“ residual sugar. High performance Burgundy.

the ageing-potential

Unlimited



the technical details

bottle: Burgundy, antique green

contents: 375 ml

closure: natural cork | tin capsule

packaging unit (375 ml): 12 bottles