

# STEIL

PINOT NOIR

# solveigs

PINOT NOIR | RHEINGAU



## the wine

**STEIL** is a single vineyard selection from old vines at a minimum of 15 years. A unique individual showing the differing influence of the microclimate each year in its taste and structure. The flavouring components will vary from vineyard block to vineyard block.

## the name

**STEIL** revives the historic name of all the vineyards located around Assmannshausen that are covered by red slate stone soil. The name also describes the nature of our vineyards which are steep slopes up to 70%.

## the vineyard

All vineyards are cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

**STEIL** grows on steep slopes covered by red slate stone soil located around Assmannshausen in Rheingau. Its character is based on traditional Burgundian clones of Assmannshäuser Pinot Noir.

The age of the vines ranges between 15 and 48 years.

## the grape

Pinot Noir, 100%.

## the yield

is limited by nature and the intended character of a top cru. For **STEIL** the yield is approx. 25 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. **STEIL** is bottled unfiltered.

**STEIL** 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 13.5 %vol. (approx. 103° Oechsle).

## the taste

**STEIL** is an expressive Pinot Noir, powerful but elegant. As a unique individual it appears more or less distinctive fummy, with earthy flavours of red slate soil or dark berries - depending on vintage and vineyard block. Smooth but light at the same time.

## the ageing-potential

15 to 20 years



## the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles