

KALIBER
16



2015 KALIBER 16 ST. LAURENT

Dark kernel with a garnet edge. In the nose, a fine shade of cedar wood pencil and a lot of dark cocoa. In addition, a juicy portion of cherry, stewed quinces, hazelnut, menthol and scents of cinnamon as well as tomato paste and red pepper. Fine acid lines provide a fresh kick on the palate. The mature tannins of Kaliber 16 are fully integrated and provide an elegant, lasting bite. This Saint Laurent is finely matured and presents itself with a pronounced touch of minerality and without primary fruitiness. All this makes it an overall distinctive, in its own way cool and noble acting red wine. Delicious with lamb leg and rosemary or grilled sardines.

COUNTRY/REGION/PARCEL/ALTITUDE:

Germany/ Rheinhessen/ Ingelheim
Schlossberg vineyard/ 150 m a.s.l.

VARIETY: St. Laurent

VIINTAGE: 2015

SOIL: Loam with clay and loess layer

TASTE: Dry

VINEYARD:

Late topping of the canopy, leaf removal in the grape zone, yield reduction, harvest in two steps

VINIFICATION:

Fermentation on the skins, ripening 12 months in traditional wooden barrels and new barriques