

KALIBER

21



2016 KALIBER 21 WHITE WEDDING

A supermineral rockfell nose, enveloped in the scents of white-flesh fruit, breaks out of the glass. An idea of vanilla donates delicate fluff - a distinctive white wine experience, cool, elegant and lascivious - like Marlene Dietrich with cigarette holder, sequin dress and feather boa. In the mouth, Kaliber 21 appears nicely dense and long, reputable and spicy to the end. White Wedding is an adult wine without flamboyant fruitfulness. Everything is straight, supremely dry, herbaceous and interspersed with firm muscles of fruit acid, which deliver fresh energy with each sip. White Wedding is a blend of several grape varieties. Through the assemblage, each of them may lose its original character but overall the wine gains expression and stature. For this reason, White Wedding is also a congenial food companion, when the range of single-varietal white wines is insufficient to truly crown a dish.

COUNTRY/ REGION/ PARCEL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheim
Schlossberg and Sonnenhang vineyards/
160 and 200 m a.s.l.

VARIETY: Pinot gris (Grauburgunder), Viognier,
Chardonnay, Riesling

VINTAGE: 2016

SOIL: Loam with clay and loess layer/ Limestone

TASTE: Dry

VINEYARD:

Topping of canopy only once, defoliation of the
grape zone, yield reduction

VINIFICATION:

Static sedimentation overnight, fermentation in inox tanks,
fermentation of Chardonnay (25%) in new barriques, sur lies
until bottling