



KALIBER 16



2012 KALIBER 16 ST. LAURENT

This Kaliber is the absolute hottie under my red wines. There is a lot of strong stuff for the senses. It starts with sour cherries and spent fireworks, with blueberry, horse and cedar wood. As in a kaleidoscope of scents the flavors continuously reassemble to new impressions: Blackberries, geranium, dry aged beef and almond biscuits, caramel, chrysanthemum, iron, rust and tomato paste. Kaliber 16 is uncompromisingly dry to the point, because the yeasts were determined in their work and hardly left a sugar molecule. It is good as it is, because the wine is rich in extract and, although dry as bone, it wonderfully takes up speed through a magnificent physicality and sophisticated fruit cargo. No make-up, no botox blocks the perception. Saint Laurent enters the game with a peppery attack followed by one tangy acid star after another. Its generously proportioned and round cut tannins give the course an intense drive on the palate. Then everything melts away.

COUNTRY/ REGION/ PARCELL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheimer Schlossberg/ 120 a.s.l.

VARIETY: St. Laurent

VINTAGE: 2012

SOIL: lime with clay and loess layer, sandy soil

TASTE: dry

VINEYARD:

Shoot top entwist, leaf removal, organic mass by special winter seed, yield reduction, harvest in several steps

VINIFICATION:

Fermentation on skins, vinification 12 months in traditional wood barrels and new barriques, 6 months ripening in bottle