



Wine
Enthusiast
91 PTS
2017



TASTING NOTES

Red slate soils from this vineyard are only half the story. Old vines tell the rest. Minerality balanced by deep acidity and structure only offered from the Mosel. All that is right about Riesling in a glass..

Castelfeder

Sorentberg Riesling Rotschiefer

COUNTRY	ABV
Germany	12%

REGION	VARIETALS
Mosel	Riesling

WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1969. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

CULTIVATION

Ivan Giovanett and Tobias Treis ventured a major recultivation project to bring into production the Reiler Sorentberg, a steeply slope vineyard located in a side valley of the Mosel river. The south-facing mountain has been abandoned 25 years ago and is famous for its unique terroir. Riesling wines, grown on the red Wissenbach slate, impress with a particular spiciness and a remarkable aging potential. The Mosel river is perhaps the most famous German wine region and Sorentberg is located in its heart. Vineyards with genuine steep slopes, as opposed to the vast expanses of vineyards found in so many parts of the world, are what make this terroir unique. During the recultivation work at the Reiler Sorentberg Ivan and Tobias discovered nearly 1000 ungrafted old Riesling vines in the very steep upper part of the vineyard.

VINIFICATION

Wild yeast fermentation 50% stainless steel and 50% Moselfuder barrels.

AGING

Aged for 6 months on fine lees.

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