

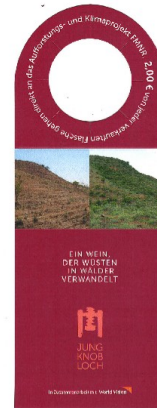
Climate wine ROOT

2021 Saint Laurent dry - Spiesheimer Osterberg

A wine that turns deserts into forests

Order no.: 107

Vintage: 2021
Grape variety: Saint Laurent
Taste: dry
Growing region: Rheinhessen
Content: 0,75 l
Alcohol: 13,0 %
Acidity: 4,0 g/l
Residual sugar: 6,0 g/l
Awards: silver award chamber of agriculture,
Silver AWC



Bottle tags in English
upon request



The terroir

The Spiesheimer Osterberg is a south-facing slope protected from the north and west with excellent microclimatic conditions. The soil consists of deep clay loam and produces elegant wines with fine fruit and pronounced density and length.

Vinification

The green harvest was carried out by hand in late summer. This reduced the yield to 65hl/ha. Only the best grapes were then left to ripen further in the sun and were harvested on a sunny afternoon in September. Fermentation on the mash lasted over two weeks, followed by gentle pressing. Three years of ageing in old barriques and large old wooden barrels give this wine its fullness, harmony and maturity.

Climate wine ROOT - A wine that turns deserts into forests

With 'Farmer Managed Natural Regeneration', Tony Rinaudo – Australian agricultural economist and winner of the Alternative Nobel Prize – has developed an ingenious method for reforesting drought-stricken areas. Shoots grow from the roots (ROOTs) still present in the soil, enabling effective reforestation. Local farmers can then resume effective agriculture under their own management. The potential is enormous: the FMNR method has been used to regreen 22 million hectares of land worldwide to date – almost the equivalent of the entire area of Great Britain.

Klimawein supports this visionary reforestation project in cooperation with World Vision. By purchasing Klimawein, **you are also helping: €2.00 from every bottle of wine sold goes directly to FMNR.**

Wine description

This Saint Laurent combines delicate roasted aromas and fine mocha with aromas of blueberry, forest fruits and dark dark chocolate.

Recommendation

Drinking temperature: 15-18°C, goes well with game, hare and cheese.