

Rheingau Pinot Noir 2016, Corvers-Kauter



Technical Data	
Country	Germany
Region	Rheingau
Appellation	
Producer	Corvers-Kauter
Founded	1750
Farming	Organic
Vineyard Age	20 years
Varietal(s)	Pinot Noir
Soil Type	Slate, Loess, Quartz
Alcohol	13.0%
Residual Sugar	0.2%
Acidity (g/L)	5.9
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	12 months in oak tanks

Producer Description

Corvers-Kauter produces possibly the most "precise" wines that I have ever tasted. Dr. Corvers apparently understands the complete potential of every parcel and then creates amazing expressiveness in all of his wines. The current estate also has a long history as the tradition of winemaking in the Kauter family, from the village of Winkel, goes back 250 years. Winemaking in the Corvers family, originally from Rudesheim, reaches back equally as far.

To maximize the potential of each wine, the estate emphasizes sustainable viticulture and gentle handcrafting of their Rieslings and Pinot Noirs. In the vineyards, Dr. Corvers continually monitors the combination of climate, soil-type, microclimate, grape biorhythm, transferal of energy, and time as he knows these are the constants, the major factors determining the flavor and aroma sensations a wine will impart. Although his main focus is first the wines, he also shares our focus on their potential to be paired with foods. The "food friendly" focus is also supported by his wife Brigitte's culinary skills as they also have a very notable restaurant.

Tasting Notes

Aromas of mocha, cocoa, and dark cherries and a hint of tarragon and mint evolve into flavors of cherries and dark plums along with a hint of cola. This has a perfectly balanced medium mouthfeel and complex tannins which add to the flavors. By the finish, however, you are struck by a deep rich mix of flavors that fully saturates your entire palate.

Food Pairings

Food pairings would include Filet Mignon, New York Steak, Rib Eye, beef stew, short ribs, beef dishes with noodles, lamb, duck, venison, pork chops, sausages, charcuterie, salmon, pasta with butter or oil and garlic, grilled vegetables, and hard cheeses.