

BACK TO THE ROOTS:
RIESLING FROM UNCLONDED VINES

RIESLING VARIDOR

TROCKEN



A small yield and healthy, little grapes are the basis for an intensive, fruity aroma. With our Varidor we want to reach this aim on a traditional, centuries-old way.

For half a century now the yield is trying to be maximized by cloning vines. Nearly all of the vines being planted nowadays are clones. With the Riesling Varidor we went on a different path, which brings back the natural diversity of aromas. In nearly hundred-years-old vineyards we selected some hundred vines, which distinguished themselves by golden-yellow grapes. With seeds from those vines we planted a new vineyard. Thus the vines used for the Varidor have the yield of the beginning of the 20th century and the whole spectrum of Riesling aromas can be found.

In the pattern of centuries-year-old methods the harvest is being brought into the winepress. The grapes are collected in the vineyard in tubs which are poured over the winepress. The grapes are then pressed with smooth pneumatic pressure. After a short sedimentation the wine ferments without yeast additions and stays on the whole yeast until the bottling.

great whitewine tasting of the Swiss Newspaper Schweizer Blick: best whitewine from german speaking Countries.

