

PORTOVINO

FUSO + Jonas Seckinger 'GLÄS' Riesling Trocken

FUSO is a project in the spirit of what people from Europe still do today: once a year they visit their favorite local producer to fill up large glass demijohns that they take home and siphon off into smaller bottles for family consumption. Every year we collaborate with our favorite organic farmers to siphon off and bottle only the most delicious and characterful wines from classic and off-the-radar growing areas.

GLÄS is a German Riesling from the biodynamic Pfalz producer Jonas Seckinger. Jonas says he works *by intuition...smelling and tasting the wine daily, like my grandfather did.*

His house style is bone dry, with savory (almost salty) notes coming from the red sandstone soils. A minimum addition of sulfur is added at bottling to allow the fruit to ring clear without seeming over-polished.

The result is a rakish, but also succulent glass of Riesling!

APPELLATION: Pfälzer Landwein **GROWING AREA:** Niederkirchen, Deidesheim, Ruppertsberg

FARMING: Certified organic and practicing biodynamic

VINEYARD: 2 Ha in Ruppertsberg **ALTITUDE:** 105 m / 150 m 344 / 492 ft

SOILS: Mostly a mix of yellow and red sandstone, with veins of marl and limestone

VARIETIES: 100% Riesling

VINE AGE: 35 years old **VINE TRAINING:** Trellis Training

YEASTS: Native **FERMENTATION & ÉLEVAGE:** whole cluster pressing and spontaneous fermentation in stainless steel tanks, after which the must settles in a stainless steel tank for a few days and then goes into big, old barrels (60 HL).Elevage on lees in the same barrels for 20 months.

SULPHUR: 30 mg/L at bottling

ALCOHOL: 11 % **ANNUAL PRODUCTION:** 1,000 cases

