



RIEDLIN®

2015 RIEDLIN ROT Baden Spätburgunder Rotwein

Alcohol 13.5 Vol %, Residual sugar 0.3 g/l, Acidity 5.7 g/l

General:

The vineyards are located in the town of Laufen in the single vineyard site Altenberg. The vines of the RIEDLIN ROT are up to 50 years old. Farmed according to biodynamic principles we cultivate a spontaneous cover crop to grow in the rows, which keeps useful and harmful creatures in a natural balance. Low yield is assured through the pruning of the vines to 8-10 buds/vine. At the end of June, shortly after blossom, manual shoot thinning is done as well as removal of leaves and secondary shoots in the grape zone.

This results in light-weight, small-berried grapes perfectly exposed to the sunrays. What is important for the timing of the harvest is to reach physiological ripeness at the beginning of October, with sugar readings of minimum 95° Oechsle (Specific gravity 95° = 1.095 kg/l or 22.5° Brix).

The grapes are collected during harvest in small crates to ensure that they reach the cellar undamaged. They are destemmed and crushed into an open vat. Indigenous yeast fermentation starts and after 4 weeks of skin fermentation we prefer an additional few weeks of skin maceration until mid November.

The Spätburgunder is then taken off the skins and moved into the French barriques for 15 months barrel aging.

2015 Vintage:

An early bud break started the season followed by picture book weather that lead to an early bloom finished already in the first week of June. Two hot summer months followed with at times over 35° C. The dry weather conditions caused reduced cell divisions resulting in very small berries that perfectly colored through. In the last week of September we could pick then all of the grapes in outstanding condition.

Detailed Information on the Wine:

Potential alcohol:	108 g/l	Tasting profile:	Dry
Actual alcohol:	13.5%	Ripeness of grapes:	Deep blue colored grapes
Residual sugar:	0.3 g/l	Age of vines:	20 - 50 years
Total acidity:	5.7 g/l	Soil:	Clay on Limestone
pH:	3.59	Region:	Baden
Chaptalization:	No	Subregion:	Markgräflerland
Malolactic:	Yes	Village:	Laufen
Yeast:	Indigenous	Vineyard:	Altenberg
Fined:	No	Designation:	Erste Lage or "First Growth" site
Barrel ageing:	15 months French barriques Haute Futaie	Tasting Glass:	Zalto Burgundy Edition

To the Label:

The wonderful label is from the artwork of Adolf Riedlin (1892-1969), a family member and a grand uncle from Markus. Adolf Riedlin is regarded today as a pioneer of the „Modern Art“ in the region Baden.

Comments:

„Aromatic, lively, and delicately elegant Spätburgunder (or Pinot Noir) with ripe strawberries, raspberries, bitter orange, rosehip, cherries, fine acidity, discreet oak, and good balance. Baden has long stood out in the international press as the region in Germany that has succeeded best with Pinot Noir. I have never been completely sold on the region's ability to deliver high-quality Pinot Noirs, but Riedlin Rot Spätburgunder is one I like: focus, precision, elegance, and nicely integrated oak. Drink at 16–17°C in large Pinot glasses, perhaps with mushroom risotto or oven-baked saddle of lamb. Note that the vintage is 2015 and that the charming Pinot maturity is there, but there is still no rush to finish the bottles. Drink 2026–2030.“

Written by Christian Stojkovic / Vinbanken Sweden's prominent online wine magazine, June 2026

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