



GUNDERLOCH HASSELBACH RIESLING



VINTAGE	2024
COUNTRY	Germany
REGION	Rheinhessen
WINE TYPE	White
VARIETIES	Riesling
VITICULTURE	Resource-efficient, site-adapted agricultural strategy based on respectful and practical viticultural standards.
VINIFICATION	Each wine, regardless of its quality level, receives the same care. For our entry-level wines, we apply particularly gentle handling from pressing through fermentation in stainless steel tanks.
AGING	3-4 months on fine lees; Stainless steel
TASTING NOTE	Youthful, dynamic and refreshing style of Riesling. Well balanced, with delicate varietal aromas of ripe citrus and yellow plums, tangy fresh acidity, and mineral finish. Made to be drunk and enjoyed young.
ABV%	12%
PRODUCTION	15,000 bottles
BOTTLE UPC	636824792069
CASE UPC	14022642002030

GUNDERLOCH



One hundred and thirty years after its founding, the story at Gunderloch, one of the Rheinhessen's most revered estates, is evolving. The changes happening here are cause for real excitement, and all of them are springing from the restless mind of Johannes Hasselbach, the master and commander of the estate since 2016. He is taking Gunderloch in a new direction, and the resulting wines are achieving levels of grace, balance, and natural energy they have never seen before.

Gunderloch is a thriving estate of approximately thirty-one hectares of vines in some of the top vineyards of the "Roter Hang" ("red slope") area in the Rheinhessen appellation. In Nackenheim they own the dominant portion of the grand cru Rothenberg (sixty-five percent of the estate's holdings) which is planted completely to Riesling. Their GG from here is the flagship of the estate; their noble sweets from the site are legendary. The other part of their production comes from five kilometers down the road in Nierstein, where they work steep parcels of vineyards whose names resound to the ears of German wine lovers. The average yield is held to forty-five hectoliters per hectare, among the lowest in Germany, resulting in wines of high extraction and great quality. Minimum ripeness for the various quality levels is significantly above the requirements of the German wine law. The wines are never de-acidified and in high acid vintages bottling is often delayed to allow the wines to harmonize and soften. The cellar work is accomplished with a minimum amount of handling and has traditionally been reductive in style—although that is now changing as Johannes pursues his explorations in winemaking. After much experimentation and rethinking of received wisdoms, Johannes is making significant changes at Gunderloch. He feels that with changes to the ecology and culture around him, this is not only a good idea but crucial to the success of his family's estate.

Meanwhile, the Rieslings here, particularly those from the Rothenberg, remain among the finest and most important in the Rheinhessen and in Germany. Taste them and it is obvious why: these are rich, elegant wines full of yellow fruits, great structure and fine acidity for long aging. But it is their newfound balance and the intrinsic energy within them--a direct reflection of their winemaker's youth, vitality and new ideas--that we find so compelling.