



GUNDERLOCH PETTENTHAL GG



VINTAGE	2024
COUNTRY	Germany
REGION	Rheinhessen
APELLATION	VDP Grosse Lage
WINE TYPE	White
VARIETIES	Riesling
ORGANIC (EU-LAW)	Certified
VINEYARD	Pettenthal
SOIL	Red Slate
VITICULTURE	Non-invasive, biodiversity-enhancing, and symbiotic viticulture using drones, light machinery, and hands-on labor, while staying open to innovation and experimentation.
VINIFICATION	We practice minimal intervention in the cellar, combining traditional methods (long skin contact, slow pressing, and indigenous yeast fermentation) with modern precision and hygiene standards to create an environment that allows the grapes to express themselves without external influence.
AGING	9+ months aging on full lees; parts in steel or oak
ABV%	12.5%
PRODUCTION	3,000 bottles
BOTTLE UPC	767946601936
CASE UPC	14022642000807

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.