



## 2019 LORCHER KRONE TROCKENBEERENAUSLESE 100RP

The Lorch Krone is one of the Grand Cru sites of Lorch, in the south or right banks of the town of Lorch facing south/southwest, with steepness's partially over 40%

Unfortunately, there is no famous historical story behind the name that relates to a king or a crown. The origin is more nature based.

It was mentioned first in 1333, 1449 and 1458 as a vineyard site called "cronen". It is assumed the name referred to an old building nearby, or to the crowns of the trees above the vineyard. These were very important back then as they protected the Krone vineyard site from the cold air streams falling down from the top of the Taunus hills. In combination with the warm microclimate caused by the Rhine river it created already back then a very specific and favoured ripening condition for the grapes.

The main soil is grey slate. In the upper parts of Krone it is mixed with quartzite. In the lowest banks directly on Rhine river the soil has a unique composition:

Below the appx. 2 m slate & quartzite mix is a 4 m chalk bed.

Our Krone parcels are mainly in this lowest part exactly in this area. Especially our dry Grand Cru Krone mirrors this soil's composition precisely - in blind tasting it is often guessed as Burgundy or Chablis - especially tasted from a Burgundy glass.

The 100RP 2019 Krone TBA combines all the characters of slate, quartzite and chalk. Apart from the fruit sweetness it shows a concentrated salinity underlying the silky texture of the chalk.

Bottles will be numbered and signed