



SALT OF THE EARTH PROJECT

Salz der Erde Riesling

A few years ago, our friend and colleague Ben Henshaw shared news about a new project called Salt of the Earth in Rias-Baixas. Ben, the owner of Indigo Wines UK, collaborates with experts like Eulogio Pomares, Jamie Goode, and Daniel Primack for this venture. The team's impressive lineup of talent and experience caught our attention, prompting us to commit to purchasing Salt of the Earth even before trying it. Six months later, during a lunch in Madrid with José Maria Vicente, we were amazed by the wine's complexity and pleasure, leading us to secure an allocation for José Maria.

Sal da Terra, the result of this collaboration, is made from two of Eulogio's parcels—Francón, with direct Atlantic influence, and Carbaloso, located at an elevation of 250m. The combination of these sites, aged in concrete and chestnut foudre, respectively, results in a highly satisfying Albariño. The success of this project inspired the team to work with Theresa Breuer in 2021, creating Salz der Erde. This German Riesling, sourced from two sites with different terroirs in Lorsch, showcases the synergy between Kapellenberg's quartzite-rich slate soils and Krone's pure slate soils, vinified in stainless steel and an oak fuder. Salz der Erde is a unique example, demonstrating how two sites can complement each other to produce something greater than the sum of their parts. We eagerly anticipate the next revelation in the ongoing collaboration between Ben, Jamie, Daniel, and future renowned winemakers.

Salz der Erde comes from two vineyards in Lorsch. Sixty percent is from an elevated site in the quartzite-rich slate soils of Kapellenberg, vinified in stainless steel. This provides a mineral, stony, and salty structure to the wine. Forty percent is from Krone, a warmer site with pure slate soils. Krone is vinified in an oak fuder. It's a racy, dry Riesling packed full of pithy citrus fruits, with wonderful textural balance that makes it inviting and very drinkable.

ORIGIN

Germany

APELLATION

Rheingau

SOIL

Slate, quartzite

AGE OF VINES

20

ELEVATION

150-180 meters

VARIETIES

Riesling

FARMING

Sustainable

FERMENTATION

*Hand harvested, whole cluster pressing,
fermentation in tank (Kapellenberg)
and fuder (Krone)*

AGING

10 months on the lees in fuder

