

ROHM

selects

ODINSTAL 120 N.N.

When Thomas Hensel purchased the Odinstal estate in 1996, the vines had already been farmed organically for 7 years. Working biodynamically since 2006, the winery is now celebrated as one of the most innovative in the region. From their 5/5 hectares of vines, Odinstal produces a number of experimental cuvées responding to the region's incredibly diverse and rich soils.

VINTAGE: 2018

REGION: Pfalz, Germany

SUBREGION: Wachenheim

GRAPES: Riesling

YEAST: Native

MACERATION: 8 hours on the skins

FERMENTATION: Maloactic in stainless steel

AGED: 9 months on lees

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Biodynamic

ALCOHOL CONTENT: 12%

ADDED SO2: Negligible at bottling

VINE AGE: 30+ years

SOIL: Basalt, calcareous clay, limestone,
sandstone

VOLUME: 750mL

