

WINE & FOOD & OLIVE OIL

2018 Koehler Ruprecht Kallstadter Annaberg Chardonnay Spätlese &

2019 Tenute Rubino Olio d'oliva Fruttato medio (Cellina - Coratina - Leccina) with celery in olive oil

Dear wine lovers,

today I would like to inform you about Koehler Ruprecht Kallstadter Annaberg 2018 Chardonnay Spätlese & 2019 Tenute Rubino Olio d'oliva Fruttato medio (Cellina - Coratina - Leccina) and celery in olive oil.

The Koehler-Ruprecht winery was founded in Kallstadt in the Palatinate in the 1700s and taken over by Otto Philippi, whose son Bernd Philippi was at the helm of the traditional winery for almost 30 years.

The winery was sold to the Sauvage family in 2009 - the former estate owner Bernd Philippi, who is one of the original faces of Palatinate viticulture, continues to be a valuable advisor. The current managing director is Dominik Sona. Franziska Schmitt has supported Sona as cellar master since 2014. Despite the breath of fresh air in the top Palatinate winery, the Koehler-Ruprecht philosophy remains: Nothing has changed about the late and selective hand harvest, nothing about the spontaneous fermentation in traditional wooden barrels. This still produces Rieslings with mineral depth, opulence and great storage capacity. Wines that are made for the refined Palatinate cuisine! In the house of Koehler Ruprecht, the latest technology is dispensed with, and that is a good thing. There is the term Slow Food and with the wines of Koehler Ruprecht we speak of Slow Wine.

Kallstadter Weingut with its proud vineyard holdings in the Saumagen, Steinacker and Annaberg sites.

Kallstadter Annaberg Chardonnay Spätlese was selectively hand-picked and matured in spontaneous fermentation in large used oak barrels without stirring.

The analytical data are:

☞ 13 % vol. alcohol

☞ 4.5 g/l acidity

☞ 6 g/l sugar

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TASTING:

The colour is bright yellow shimmering.

Aromas of apple, pear, citrus fruits present.

Lively acidity.

Salty, mineral, fresh, full-bodied.

Medium creamy with a nutty finish.

Pairs well with: vegetables in olive oil, spicy dishes, hearty, oily fish stew but also pork neck, pig's stomach.

Today we have the 2018 Koehler Ruprecht Kallstadter Annaberg Chardonnay Spätlese Celery in Olive Oil from Tenute Rubino 2019 Olio d'oliva Fruttato medio. A cuvee of the olive varieties Cellina, Coratina, Leccina).

We are happy to have this wine in our range.

Recipes are for advanced tasters. Only special preparation steps are mentioned. Quantities are not given.

The components of the dish are:

Young celery tubers with stalks, pearl onion, fresh chilli, freshly squeezed orange juice, lemon juice, lemon zest, untreated lemon pieces, thyme bay leaf, salt, sugar cooked in olive oil and served cold.

When serving on the top: the fresh celery leaves in green and yellow.

Good!

Stay healthy and happy

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