

PORTOVINO

ODINSTAL RIESLING 120 N.N. PFALZ

Odinstal is the Pfalz outlier, a leading biodynamic winery and grand cru monopole,¹ all nestled in a raised valley that lies on the edge of an extinct volcano. The old German name of Odisntal, *Odensthal*, means 'Valley of Odes,' and there's a growing chorus of wine lovers, both natural and fine, that have good reason to be singing odes to Odinstal.

Odinstal's terraced vineyards remain rustic in nature, and are found at the end of a dirt road that climbs 350 meters to 19th century manor house and cellar. With a view of the upper Rhine plain on the horizon, we are standing in the Pfalz's highest vineyards. It's easy to see why this is a grand cru monopole, but is a place that is solemn, with nature intact. Odinstal remains a working farm at its heart, with grazing cows providing fertilizer, and all of the biodynamic tinctures grown and prepared on site. The formal yet impromptu tone, one finds at the winery also comes through in the wines' style: buttoned up yet wild. Sulphur in the wines is minimal, and many wines are bottled completely without sulphur or filtration (*ungeschwefelt & unfiltriert*). It's a long way from the well-known traditional Pfalz estates where high residual sugar, pesticides, and sulphur are still too often found even today.

All of this seems decidedly [*Wunderbar*](#) to us.



¹In 2021, the VDP has granted Odinstal the special designation of **Monopole VDP Grosse Lage (Grand Cru Monopole)**, and the permission to use the **Grosses Gewächs (Grand Cru)** designation for all their Riesling and Weißburgunder bottlings. Beside the monopole vineyards of Odinstal proper, the estate also recently acquired a 15 year lease on the famous Grand Cru vineyard of Kallstadter Saumagen.

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REGION: Rhineland-Palatinate **GROWING AREA:** Pfalz

FARMING: Certified biodynamic by Demeter # DE-ÖKO-022

VINEYARD: 0.67 Ha, in Hofstück **ALTITUDE:** 120 m / 394 ft

SOILS: Sand, Clay, Gravel

VARIETIES: 100% Riesling

VINE AGE: 35 years old **VINE TRAINING:** Guyot

HARVEST DATE: September 21-22

YEASTS: Native **FERMENTATION & ÉLEVAGE:** free run juice fermentation in steel tanks without temperature control; élevage in stainless steel. No filtration, natural decant and bottling.

MALOLACTIC FERMENTATION: Yes, complete and unforced

SULPHUR: 30 mg/l added SO₂, before bottling

ALCOHOL: 11.5%

ANNUAL PRODUCTION: 290 cases