



# Koehler Ruprecht

Koehler Ruprecht's 2024 Pinot Noir Spätlese trocken brings Pfalz limestone into focus, pairing cool-vintag

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Alcohol :12,50 %

Composition: 100% Pinot Noir



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precision with vivid red fruit, bright acidity, and a quietly smoky finish for elegant, food-friendly drinking.

# Pinot Noir Spatlese Trocken 2024

Pfalz, Germany

## Region and Vineyards

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Koehler Ruprecht is based in Kallstadt, in Germany's Pfalz, a region with a strong tradition of expressive dry wines and site-conscious cellar work. The 2024 Pinot Noir comes from **limestone vines** around the estate, a geological setting that can frame Pinot Noir with clarity and mineral tension. Its identity is expressed through a dry Spätlese bottling, placing the wine firmly in the estate's traditional Prädikat range rather than a sweet style.

The vintage was marked by **cool weather** and **diligent selection**, conditions that preserved freshness and precision in the finished red. Limestone-rooted fruit gives a firm, lively platform for forest berries, cherry and plum, while **fine tannin** keeps the profile silky rather than heavy. Kallstadt's place in Pfalz connects the wine to Germany's continental Pinot Noir culture, where transparency, balance and food compatibility are prized.

## Winemaking

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Made from Pinot Noir, this dry Prädikat wine follows Koehler Ruprecht's traditional approach, with **spontaneous fermentation** allowing the fruit and site to develop without overtly engineered aromatics. The cellar work is geared toward definition: cool -vintage fruit was rigorously selected, then guided into a red wine that keeps its natural freshness and varietal detail.

Unlike the estate's white wines, which are commonly raised in large, old neutral casks, this Pinot Noir sees **French oak barriques**. The oak contributes a discreet smoky and spicy frame around forest berries, black cherry and plum rather than masking them. Fine tannin and lively acidity give the palate shape, while the dry Spätlese designation signals a structured, food-oriented red rather than a sweet late-harvest style. The result is polished yet transparent, balancing traditional spontaneous fermentation with a more classic red-wine élevage.



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## Tasting Notes

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- **Color:** Ruby red with a bright, youthful hue.
- **Aroma:** Forest berries, ripe black cherry, plum and blackberry, layered with cloves, pepper, undergrowth and a subtle smoky note.
- **Palate:** Dry and precise, with lively acidity, fine tannin and concentrated red and dark fruit. Savoury earthiness adds depth before a discreet smoky finish.

## Did You Know?

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The wine's designation is a small lesson in German terminology: **trocken** indicates a dry style, while Spätlese identifies a Prädikat category. Koehler Ruprecht sets this Pinot Noir apart by using **French oak barriques**, whereas its white wines are generally matured in large, old neutral casks.

## Wine Pairing Ideas

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- **Roast duck:** The wine's bright acidity cuts through the richness of duck, while cherry and plum flavours echo the savoury sweetness of the dish.
- **Game dishes:** Forest berries, pepper and undergrowth notes complement venison, wild boar and other gently seasoned game.
- **Autumn mushrooms:** Earthy mushroom flavours resonate with the wine's savoury, woodland character and fine tannins.
- **Braised meats and roasted vegetables:** Slow-cooked textures suit the wine's structure, while its lively freshness keeps the pairing balanced.



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