

EINZELLAGEN

Special vineyards require special attention! Slow fermentation in large, previously filled oak barrels and extended „sur lie“ aging gives rise to wines that reflect the complex soils in which they were grown. Pure minerality. Tailor-made.

Nussriegel

RIESLING

This wine comes from the NUSSRIEGEL district near Ungstein, which is characterized by sandy soil. It slopes to the south facing the finest sites in Mittelhaardt. The vineyard lies in the immediate vicinity of the Grand Cru site Weilberg and was planted in 1976. Due to its age and limitation of quantity the yield is kept to a minimum. Grapes were harvested on 25th September 2014 in perfectly healthy condition with a must weight of an

Oechsle value of 88 degrees. Thanks to the perfect parameter of the must no enriching or deacidification was needed. Following fermentation, the young wine was left on the leavenings until the end of March and was then bottled „sur lie“. Due to the long ageing on the lees the acid is well integrated and the wine presents itself with delicate fruity terroir flavors of considerable length and complex fruitiness.



Anbaugebiet Palatinate

Grape variety 100% Riesling

Yield per hectare 7.000 kg

Bottle size 75 cl

Vintage 2016

Alcohol 12,2% vol.

Acidity 6,9 g/l

Residual sugar 5,6 g/l