

MINERAL

*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.*

# Riesling Weilberg



Starting with the 2012 vintage, grapes for the Riesling Réserve come from Weilberg in Ungstein, one of the best vineyards in Palatinate classified as Großes Gewächs by the Verband Deutscher Prädikats- und Qualitätsweingüter e.V. (VDP) which designates a dry wine from the very best vineyards in Germany. Beginning immediately, this vineyard designation will also appear on our label. The vines planted in 1982 grow in a lode red soil in the heart of Weilberg. In contrast to otherwise predominant red sandstone, the vineyard soil is clay loam. The high iron content (Fe<sub>2</sub>O<sub>3</sub>) produces a soil type that is known as “Terra Rossa.” The intense red color of the soil which is considered an indication of a particularly good supply of minerals is due to the exceptional position of Weilberg. This soil type is very rarely found in Germany and in Palatinate, it is exclusive to Weilberg. This soil type significantly characterizes the wine style. Initially a “late bloomer,” the Riesling shows a huge abundance of finesse and great depth after a

few months. The aim of cultivation was not to produce honey-sweet fruit with an astronomical must weight, but rather the slow maturation of healthy grapes which could hang on the vine as long as possible. So-called physiological maturity, meaning the perfect aromatic ripeness of the fruit and not solely the valuation of sugar content, is to us an essential part of wine development with great complexity, length and sophistication. “Laissez-faire,” “free style” or “slacken the reins” is the determining motto for our Réserve wines in the cellar. It’s simply a matter of maintaining the grapes’ existing top quality and bringing out the flavor of the terroir. After a very short skin contact, the grapes were pressed and the resulting must was put directly into used wooden barrels without pretreatment. Fermentation took place spontaneously using natural yeasts and extended over several months. The young wine remained on full yeast in the barrels until the end of May where it was poured directly into bottles.

*Cultivation area* Palatinate

*Grape variety* 100% Riesling

*Bottle size* 75 cl

*Vintage* 2015

*Alcohol* 12,8% vol.

*Acidity* 7,7 g/l

*Residual sugar* 4,9 g/l