

WINE-EXPERTISE

Vintage:	2006
Name:	Zeltinger Himmelreich
Grape variety:	Riesling
Quality:	Beerenauslese
Alcohol:	6,5%vol
Bottle size:	375ml

Vineyard site

The largest vineyard in Zeltingen, with steep slopes as well as flat sections. The parcels owned by our winery are 95% located on steep and extremely steep slopes, with only 5% in moderate slopes. Throughout, the soil is fine and decomposed slate, ranging from light to quite deep.

Vinification

The grapes, or better raisins, were harvested at perfect ripeness. Several times they were selected, already in the vineyard when picked from the vine, and twitched from the grape cluster by hand. This guarantees us perfect and healthy single raisins at the end of the picking which were ground and macerated for several hours. After a gentle pressing the most was spontaneous fermented and was stored several months on the fine lees.

Tasting notes

Aromas reminiscent of yellow peach, mango, pineapple, citrus zest, mace, white pepper and flint. Concentrated, dense, vibrant acidity, juicy with a brilliant clear minerality. Perfect balance of sweetness and acidity. Complex, mineral finish.

Ageing potential:
2016-2040+

Serving temperature:
8° C

