

WEIN-EXPERTISE

Vintage:	2007
Vineyard site:	Wehlener Klosterberg
Grape variety:	Riesling
Quality:	Auslese**
Taste:	sweet
Alcohol:	7.5% vol.
Bottle size:	750ml

Vineyard Site

This is at the heart of our vineyards, and stretches up the steep slopes to the left and right of the winery building. It is located in a side valley directly opposite Zeltingen, and faces almost due south. Light to medium-heavy stony soils of decomposed slate with a high proportion of unweathered iron.

Vinification

The grapes were harvested in November. 100% perfectly selected Boytritis grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in stainless steel tanks. A long-term storage on the fine lees followed the fermentation which resulted in a fine fruity and well balanced wine.

Tasting Notes

Aromas reminiscent of fully ripened red apple, white vineyards peach, nectarine, cinnamon, bergamot, flint stone, concentrated, complex, tensional interaction in-between residual sugar and acidity, elegant slate minerality on the palate.

Serving Temperature

8° C

Aging Potential

2017 – 2045+

