

WINE-EXPERTISE

Vintage:	2017
Name:	Wehlener Klosterberg
Grape variety:	Riesling
Quality:	Spätlese
Taste:	off-dry
Alcohol:	10.0% vol.
Bottle size:	1500ml

Vineyard Site

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

Vinification

The grapes were harvested in October, crushed softly and macerated for several hours on the flavourfully grape skins. After maceration the juice was fermented in stainless steel by natural yeasts only. A long-term storage on the fine lees followed fermentation, which resulted in a fine fruity and well-balanced wine.

Tasting Notes

“The 2017 Riesling Wehlener Klosterberg Spätlese (Green Capsule) is clear and intense on the concentrated but coolish bouquet with its reductive, crunchy slate and lemon fruit aromas. On the palate, this is a concentrated, lush and salty Spätlese with deliciously ripe, juicy fruit and laser-sharp acidity. The 2017 is still pretty reductive right now and finishes with exciting salty piquancy and delicate grip. Tasted in April 2019 (AP 20).” Drink Date 2024 – 2040 (S. Reinhardt, Wine Advocate Issue 243 End of June 2019)

Serving Temperature

9° C

