

Ürziger Würzgarten Alte Reben Riesling 2017

STEINMETZ & HERMANN, MOSEL, GERMANY



HARVEST & VINTAGE NOTES

VITICULTURE

Vineyard: Ürziger Würzgarten, south, south-west facing and extremely steep

Irrigation: none

Harvest Date: November 3rd, 2017

VINIFICATION

The red sandstone and slate soil mix creates the unique character of the Ürziger Würzgarten. The soil will develop the exotic, spicy aromas in the wine and also a greater potential for aging. The grapes were hand harvested in early November, 2017 at 96° Oechsle in prime parcels owned by the Dr. Hermann Estate in the Würzgarten (namely Urglück, Welbersberg and original Würzgarten, all planted with ungrafted vines). The wine was fermented down to 10 g/l of residual sugar in stainless steel tanks at Stefan Steinmetz's cellar in Brauneberg. It is bottled young in order to retain its vivacity and freshness. This wine was bottled in June 2018.

TASTING NOTES

Intensive yellow; pure peach aromas; the palate is tightly knit and has acid structure rich in finesse.



WINEMAKERS: Christian Hermann,
*Dr. Hermann Wines & Stefan
Steinmetz, Günther Steinmetz Estate*

GRAPES: 100% Riesling

AGE OF VINES: 100-120 years

ALCOHOL: 13%

RESIDUAL SUGAR: 10 g/L

TOTAL ACIDITY: 7.1 g/L



Stephan Reinhardt
WINE ADVOCATE

2016 VINTAGE: *Stephan Reinhardt, Wine Advocate, April, 2018*

