

# HB Wine Merchants presents wines from St. Urbans-Hof

GERMANY-MOSEL



## Leiwener Laurentiuslay, Spätlese GG Riesling

Leiwen, Germany



### Brand Highlights

- Third generation wine making family, the second largest family owned and operated winery in the Mosel.
- 100% Riesling from a diverse clonal selection. Special attention is paid to terrior and vine health.
- All estate fruit, fermented with ambient yeast to maintain vineyard typicity and vineyard character.

### The Estate

The Weis family has farmed this hill, named for the St. Lawrence chapel atop it, for over a century. The German word 'lay' is local dialect for 'slate' the weathered stones dominating the soils of this hill. The soil is dark and highly decomposed slate with a nearly oily consistency. These stones help to moderate ambient temperatures by absorbing excess heat during the day and releasing it during the cool of night. They also assist in regulating moisture loss by retaining water trapped beneath them. The friable slate releases its minerals microscopically to the grapes via water absorption. In the peak of summer it becomes so hot in these vineyards that work may only be accomplished before 2pm. This climate allows the grapes to ripen earlier and better, promoting higher sugar/alcohol potential, and giving the resulting wines a power and 'baroque' character well-suited to accompanying full-flavored dishes.

### Wine Making

The Grand Cru vineyard site of Leiwen Laurentiuslay is quite unique. Dark slate soils on a steep dish shaped vineyard with a seriously warm microclimate produce early ripening grapes with high sugar content on a regular basis. These conditions combine to produce grapes ideally suited for the production of a dry style Mosel Riesling. GG stands for Grosses Gewächs, a term many high quality producers use to identify their dry style offerings. This is a unique wine from a fantastic site in the Mosel made in very limited quantities.

### Tasting Notes

The vineyard character of Laurentiuslay dictates that the residual sugar of its wines be kept in check so as to emphasize its roundness, full body, and minerality. The wines are dense and spicy, with aromas of white pepper, clove, nutmeg, orange peel, blood orange, and quince.

### Press

- 2012 Vintage 92 Points Wine Enthusiast
- 2011 Vintage 89 Points Wine Spectator
- 2009 Vintage 88 Points Wine Spectator

### Product Specifications

- Available in 750ml only with natural cork
- UPC Code: 8 75734 00112 4
- SCC Code:
- Case dimensions: 10"x13"x14.88"