

HB Wine Merchants presents wines from: **St. Urbans-Hof**

GERMANY



Ockfen Bockstein Auslese



Mosel

Brand Highlights

- Third generation wine-making family
- 100% Riesling
- All estate fruit

The Estate

The Ockfener Bockstein, a very steep 50° southwest-facing hillside slope, is located in a side valley away from the Saar river where the sun's rays shine unimpeded by any other hills. Its soils are hard, gravelly gray slate lending a smoky aroma and great minerality to its wines. The extensive forest topping the hill retains water which drains slowly into the vineyard subsoils beneath. Between the forest and vineyard, wild animals such as deer may be seen, alluding to the vineyard's German bock referring to 'buck' and the German stein for 'rock'. The cool winds coming down from the Hunsrück hills influence the grapes' ripening by forcing the them to produce aromatic potential rather than high sugar levels.

Wine Making

The Riesling is gently crushed then left to rest in the press for up three hours to allow the components locked in the berries' skins to be extracted by contact with the juice. The grapes are then pneumatically pressed, and drained by gravity into stainless steel tanks located immediately below the presses. The juice rests overnight to allow the sediment to settle. Later the clear juice will be racked into other tanks. The wines ferment spontaneously with the yeasts which are found naturally in the cellar, or which come into the cellar from the pressed skins and ferment the juice naturally. By allowing this to happen a complex array of flavors may develop. They truly stand apart from industrial Rieslings which show only one or two dimensions, ones which quickly tire the palate.

Tasting Notes

Elderflower, lilac, violet, and rose are the floral notes attributed to these wines along with the aforementioned smoky minerality. These Ockfener Bocksteins are the most refined and playful of St. Urbans-Hof's wines.

Press

- ◆ 2016 Vintage **94 Points**—Wine Advocate
- ◆ 2016 Vintage **93 Points**—Wine Spectator
- ◆ 2015 Vintage **94 Points**—Wine Advocate
- ◆ 2015 Vintage **93 Points**—Wine Spectator
- ◆ 2014 Vintage **93 Points**—Wine Spectator

Product Specifications

- Available in: 750 & 375mL w/Natural Cork
- UPC: 8 39154 00104 1 (750ml)
8 75734 00128 5 (375ml)
- SCC: 1 08 39154 00104 8 (750ml)
1 08 75734 00129 9 (375ml)
- Case (in.): 12.9 x 10 x 14.25