

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

GERMANY



Mosel Riesling DRY



Mosel

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 terroir and vine health.
- All estate fruit, fermented with ambient yeast to maintain vineyard typicity and character.

The Estate

The first vines at the property around the St. Urbans-Hof Estate buildings were planted by Nik Weis's grandfather in 1949. Many of these parcels have never been entirely replanted since then. The average age of the vines that produce the grapes for the St. Urbans-Hof Estate Riesling is 50 years. These old vines root deep into the soil, reaching the bedrock of slate which contains the minerals which give our Riesling its great structure and minerality. Also the old vines are less vigorous which results into lower yields but a high ripeness and flavor concentration. Nik Weis has now decided to use only the grapes from the oldest parcels for his Estate Riesling. This in combination with the fermentation with indigenous yeast that is very important to Nik Weis brings the quality of this esteemed wine to another level.

Wine Making

Certain parcels of old vines are hand harvested and brought to the winery separated from other parcels. Fruit used in this wine comes from the oldest plots that have lower yields, more intensity and a slightly lower acidity. This is perfect fruit to make a drier Mosel wine. After pressing the juice is left to clarify naturally for a day before being transferred to stainless tanks for an all-natural ambient yeast fermentation. Tanks are selected to ferment a bit longer if the wines are balanced with this acid/fruitiness structure that is desired. Only two vats are blended to make this unique wine and it is drier than the Old Vines QbA Riesling.

Tasting Notes

Crisp and racy, this 100% Riesling shows the Terroir on which it is planted. Mineral driven slate notes with white peach and green apple core with a flinty, slightly savory finish.

Press

- ◆ 2016 Vintage **89 Points**—Wine Advocate
- ◆ 2016 Vintage **88 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Stelvin Closure
- UPC: 8 39154 00143 8
- SCC: 1 08 75734 00143 5
- Case (in.): 13 x 9.9 x 14.5