

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

GERMANY



Laurentiuslay 'GG'



Town of Leiwen—pictured center
Laurentiuslay vineyard—pictured far right

Mosel

Brand Highlights

- Third generation wine-making family, one of the largest family owned and operated estate wineries in the Mosel
- 100% Riesling
- GG wines represent the peak of the iceberg of German's top-notch dry Rieslings; Laurentiuslay is special because of its steep slopes and proximity to the town of Leiwen and the winery

The Estate

Laurentiuslay is family owned since Napoleonic times and contains vines up to 70 years old. It is one of the warmest vineyard sites with very steep slopes and ideal conditions for dry wines. The word "Lay" is an old German expression for slate, and thus describes the both steep and barren ground perfectly. The vineyard's local name is "Blasberg" and refers to the fact that wind is constantly blowing in the area. Therefore, grapes dry naturally, and as a result, the vines and grapes enjoy a healthy and longer ripening period. Additionally, the grape skin gets thicker which causes a higher amount of grape aroma. Overall, Laurentiuslay is the vineyard of which we produce exceptional wines, vintage after vintage. From prestigious Grand Crus to outstanding Beeren- or Trockenbeerenauslesen, Laurentiuslay is the origin of pure indulgence.

The Wine & Wine Making

Very low crop yields of perfectly ripe grapes. 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. The young wine is aged in "Mosel Fuder" aka 1,000 liter oak barrels.

Tasting Notes

Laurentiuslay GG is characterized by structure, power and density, with aromas of pink grapefruit and other citrus fruits. Full-bodied with well-balanced acidity, this wine can be consumed young or will benefit from aging.

Press

- ◆ 2022 Vintage **95 Points**—James Suckling
- ◆ 2022 Vintage **92 Points**—Wine Spectator
- ◆ 2021 Vintage **95 Points**—Vinous
- ◆ 2021 Vintage **94 Points**—James Suckling
- ◆ 2021 Vintage **93 Points**—Wine Enthusiast

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00112 4
- SCC: 1 08 75734 00113 8
- Case (in.):