



NIK WEIS

ST. URBANS-HOF



MEHRINGER ALTE REBEN

HIGHLIGHTS/RATINGS

- Over 66 years old vines from excellent parcels in the Mehringer Blattenberg
- Dry style village wine from one of the biggest wine communities in the Mosel valley

Robert Parker: 92 RP (vintage 2017)

Yves Beck: 92 P. (vintage 2017)

INFORMATION

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| GRAPE VARIETY | 100 % Riesling |
| VINTAGE | 2018 |
| TRELLESING | Singe posts, partly VSP |
| AGE OF VINES | > 66 years |
| AGEING | fermented with wild yeasts, aged in German oak barrels |
| SERVE AT | 8°C |
| ALCOHOL | 12 % VOL. |

THE VINEYARD

Grapes for our dry village wine grow in selected and old parcels of the Mehringer Blattenberg, a vineyard site which used to be cultivated by monks already in the Middle Ages. Since only the best wines were served to the abbot, the monks looked for the best vineyards which today belong to our property. The microclimate of the vineyard site is strongly influenced by the Mosel River which reflects the sunlight and collects the warmth of the day while the nights remain cool. Both natural effects lead to better growing conditions for vines and thus better grape qualities for winemaking. In addition to that, the vineyard site is pretty windy which is also an advantage since grapes dry off easily for health reasons as well as they get thicker skins in which more flavors can develop. Nik Weis' parcels are entirely worked by hand and picking takes place in several steps in order to harvest the healthiest and ripest grapes only.

THE WINE

Grown on blue slate, the Mehringer Alte Reben represents a dry Riesling with a deep structure and elegance. Its spicy bouquet matches perfectly with the flavors of citrus, grapefruit, ripe peaches and Golden Delicious apples. Aged in German oak barrels of 1,000 ltr (so-called "Mosel-Fuder"), the round and mineral character is truly leading the aromatic complexity of this wine, while a fresh acidity structure keeps the wine's finesse.

Veal dishes, sea food, poultry as well as refined pasta and risotto dishes are recommended to be paired with the Mehringer Alte Reben (both younger and mature vintages).

