



NIK WEIS

ST. URBANS-HOF



SCHIEFER RIESLING

HIGHLIGHTS/RATINGS

- Picture-perfect Riesling from the Mosel
 - Strong mineral structure
 - grown on red and blue slate
 - entirely balanced in terms of acidity, fruit flavors, minerality and structure

Robert Parker: 91+ RP (vintage 2017)

Gault&Millau: 88 P. (vintage 2016)

Falstaff: 89 P. (vintage 2017)

INFORMATION

GRAPE VARIETY	100 % Riesling
VINTAGE	2018
TRELLISING	VSP and single post trellising
AGE OF VINES	40-60 years
PRODUCTION	fermented with indigenous yeasts in stainless steel tanks
SERVE AT	8°C
ALCOHOL	11.5 % VOL.

THE VINEYARD

Slate soils literally build the fundament of the Mosel region and the worldwide success of its Rieslings. Being located around the 50th latitude, viticulture takes place in a cool climate area in which the steep slate slopes benefit from a better solar radiation and are thus able to save the warmth of the day for better growing conditions. Vines get all their nutrients, water and mineral from this exceptional soil, which yet forces them to root deep because of its hard and rocky ground. In return for these tough circumstances, slate soils lend the wines their famous minerality which has become a unique characteristic of Mosel Rieslings. Depending on the composition and color of the slate (red, blue and grey slate is to be found in the Mosel valley and its sub regions), the minerality appears rather salty, spicy or smoky. Since Nik Weis is cultivating vineyards in the Mosel and Saar valley, he has vines grown on all three types of slate plus mixed variations. The "Schiefer Riesling" is a dedication to this special soil without viticulture in the Mosel valley would barely be possible.

WINE DESCRIPTION

Grown on both blue and red slate, the Schiefer Riesling is a true ambassador for the winery Nik Weis – St. Urbans-Hof which cultivated vineyards in incredibly steep slopes from the Piesporter Goldtröpfchen in the Mosel valley to the Ockfener Bockstein in the Saar valley. The smell reminds of wild spices and wet stone as well as juicy, yellow fruits. On the palate, flavors of ripe peaches, freshly cut spices, citrus fruits, apricots, flint and apples join the aromatic spectrum.

Refined dishes like summer salads with herbs and berries, grilled white meat, stews from beef or pork as well as pasta and risotto variations are highly recommended to pair with this mineral and well-balanced Riesling.

