



NIK WEIS

ST. URBANS-HOF



BOCKSTEIN GG

HIGHLIGHTS

1. Grown in the famous fillet parcels of the original Bockstein.
2. Dry Premium Riesling from the Grand Cru vineyard site "Ockfener Bockstein", made after strictest quality standards.

Robert Parker:	95 RP (vintage 2017), 94 RP(vintage 2019)
James Suckling:	94 p. (vintage 2019)
Yves Beck:	98 P. (vintage 2017), 95-97 (vintage 2019)
Jancis Robinson:	17,5 P. (vintage 2017)

INFORMATION

GRAPE VARIETY	100 % Riesling
TRELLISING	Single posts
AGE OF VINES	40-60 years
AGEING	fermented with wild yeasts, aged in stainless steel tanks
SERVE AT	8°C
ALCOHOL	APPROX. 12,5 % VOL.

THE VINEYARD

The "Bockstein" is a very steep, south to south-west facing vineyard site in a side valley of the Saar River next to the village of Ockfen. As a result, there is no other steep slope that could throw shadows on its vineyards at any time of the day. The soil consists of coarse grey Devonian slate which heats up easily, even at moderate temperatures. While cool winds blow into the Saar valley, grapes in the Bockstein vineyards dry off naturally and get a thicker skin, which has some advantages for the grapes' health and preservation of flavors. A large forest on top of the Bockstein leads to an excellent water supply wherefore vines generally do not suffer from drought. Having a sigmoid appearance, most of our 10 hectare vineyard property is located in the convex part of the Bockstein, which used to be the "original Bockstein" until the German reform of 1971. These so-called "fillet pieces" with traditional names like "Zickelgarten" or "Neuwies" were the source of some of the most expensive Saar wines in the famous area of the early 20th century, during which Mosel and especially Saar wines were by far more expensive than some of the most famous Bordeaux wines. Wines grown in the Ockfener Bockstein are known for their smoky and mineral character with subtle spiciness. They are said to be the most distinctive and smooth Rieslings from our estate Nik Weis – St. Urbans-Hof.

THE WINE

Though known for rather sweeter styled wines, the Mosel valley is an excellent origin for great dry wines. Even in the early 20th century, dry Mosel Rieslings were widely distributed and reached higher prices than some of the well-known French wines. At Nik Weis – St. Urbans-Hof, Nik's father Hermann started to grow fine dry wines in the 1970ies when most winemakers still produced sweet wines only. More important, he built the fundament for today's experience in the dry wine section by doing a real pioneer work at this time. With the climate being warmer than 100 years ago, winemakers in the Mosel live in a period of constantly good vintages with multiple peak years since the 1990ies. This has a huge impact on the Mosel's potential for dry wines with regard to the grapes' quality, health and ripeness.

GG wines represent the peak of the iceberg of Germany's top-notch dry Rieslings and are only allowed to grow in Grand Cru vineyards like the Bockstein. To ensure the best growing conditions, Nik Weis and his team focus on the vineyards and work them manually by practicing a sustainable and defensive soil tillage and canopy work. Yields are kept very low in order to increase the quality. Only the finest and healthiest grapes with a full aromatic complexity and ripe acidity are harvested in several steps by hand. The gently pressed must is fermented with indigenous yeasts before the young wine rests for several months in tanks. No finings are done and bottling usually takes place in the following summer.

As a result, Bockstein GG a deeply structured, perfectly balanced and still animating Riesling with fresh citrus and grapefruit flavors, a significant spicy and smoky minerality and many hints of peppery spices and wild herbs. This is a full bodied GG but due to its mature acidity and cool climate origin, it keeps a refined and elegant character.

It is the perfect accompaniment for white meat and sea food such das Vitello Tonnato or Porcini mushroom risotto with grilled prawn.

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