



# NIK WEIS

## ST. URBANS-HOF



### BOCKSTEIN Z GG

#### HIGHLIGHTS / RATINGS

1. Grown in the famous fillet parcel of the Ockfener Bockstein called "Zickelgarten"
2. Zickelgarten is located in the center of the former original Bockstein where some of the most expensive Saar wines were made in the early 20<sup>th</sup> century.

Yves Beck: 96-98 p.

Robert Parker: RP 93+

#### INFORMATION

GRAPE VARIETY	100 % Riesling
VINTAGE	2018
TRELLISING	Single posts
AGE OF VINES	40-60 years
AGEING	fermented with wild yeasts, aged in stainless steel tanks
SERVE AT	8°C
ALCOHOL	13,5 % 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 20<sup>th</sup> 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 20<sup>th</sup> 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 fully developed 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.

Bockstein Z GG is a wine that clearly represents his single parcel origin. The very best growing conditions of the Zickelgarten area increase the usual characteristics of the Bockstein and lead to a broad yet fine nose with multiple flavors of lilac, elderflower, chamomile and lavender as well as fresh lime and citrus fruit. This intense and long lasting impression continues on the palate and is joined by flavors of wild spices and herbs, hints of stone fruit and a mature acidity. Both nose and palate are filled with a deep and smoky minerality that reminds of the air after a strong thunderstorm on a warm summer day. This finish is almost never ending. It is the ideal wine to pair with high quality sea food or complex meat dishes such as Paella, Beef Wellington, smoked steaks or grilled king prawns.

