



BOCKSTEIN KABINETT

HIGHLIGHTS

1. Grown in the famous "Neuwies" vineyards which are part of the original Bockstein.
2. Fine and classic Saar Kabinett with a high ageing potential.

Robert Parker:	92 RP (vintage 2019) 90 RP (vintage 2018)
James Suckling:	94 p. (vintage 2019) 92 p. (vintage 2018)
Wine Spectator:	93 P. (vintage 2017)
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 both stainless steel tanks and traditional "Moselfuder" barrels
SERVE AT	8°C
ALCOHOL	APPR. 8 % 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

The wine style "Kabinett" refers to a true specialty of the Mosel-Saar-Ruwer region whose production demands a careful and conscious working ethic in the vineyards. Since Kabinett wines are famous for their lightness and elegance, it is important not to do strong yield regulations in order to avoid too much concentration of sugar and density. This means that grapes are harvested by hand at the exact moment of the so-called "physiological ripeness", a stadium in which grapes are completely ripe without showing signs of overripeness and yet have a present and complex acidity structure. The alcohol of Nik Weis' Kabinett wines varies between 8 and 9 % vol. and thus can be considered moderate. The ageing in both stainless steel tanks and traditional "Moselfuder" barrels (1.000 l oak barrels) highlights the fresh character as well as the spiciness and aromatic complexity.

2018 Bockstein Kabinett appears like a ballerina due to its elegant body, great flow and aromatic balance. Smoky and floral hints of elder flower, lilac and chamomile connect with citrus fruits and flavors of wild herbs and woodruff.

Bockstein Kabinett goes perfectly with a light, fresh and well spiced cuisine, especially with carpaccio, ceviche, sea food, Indian curries, melon wrapped in Parma ham or salads with berries and herbs.

