



NIK WEIS

ST. URBANS-HOF



BOCKSTEIN SPÄTLESE

HIGHLIGHTS

1. Grown in the famous "Neuwies" vineyards which are part of the original Bockstein
2. Bockstein Rieslings were among the most expensive wines in the early 20th century

Robert Parker: 94 RP (vintage 2017 & 2019)

Wine Spectator: 93 p. (vintage 2017)

Vinum: 93 p. (JG 2019)

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 APPROX. 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

"Spätlese" means "late harvested" and already indicates the rather late picking in middle to late October. Grapes are fully ripe and partly affected by noble botrytis when being selectively picked by hand. Due to the warm and dry summer of 2019, grapes were exceptionally mature but did not suffer from drought as the Bockstein vineyard benefits from a profound water supply. As a result, the Bockstein Spätlese shares a broad range of floral and spicy flavors, accompanied by multiple hints of pears, Golden Delicious apples, ripe peaches and apricots. As usual, the significant and almost salty minerality joins this complex and round body, while the mature acidity structure keeps it fresh and elegant. The ageing potential covers several years to even decades, wherefore Bockstein Spätlese can now be enjoyed as appetizer or later in accompaniment to dishes like exotic Asian curries, semi-solid cheeses or fruit desserts.

