



NIK WEIS

ST. URBANS-HOF



MOSEL RIESLING

HIGHLIGHTS

1. Oldest vines date back to 1949, the time when the winery was built by Nik Weis' grandfather.
2. Vineyards are located right around the estate which literally makes our dry Mosel Riesling a true estate wine.

Robert Parker:	90 RP (vintage 2017)
Mosel Fine Wines: <i>Wine of the Month 10/2019</i>	91 p. (vintage 2018)
James Suckling:	91 p. (vintage 2019)

INFORMATION

GRAPE VARIETY	100 % Riesling
TRELLISING	Single posts, partly VSP
AGE OF VINES	40-70 years
AGEING	fermented with wild yeasts, aged in stainless steel
SERVE AT	8°C
ALCOHOL	APPROX. 12 % VOL.

THE VINEYARD

The Weis family lives in the town of Leiwen in the Mosel Valley for more than 200 years. Leiwen has population of 1650 people and is known as a wine growing village for centuries. The family's old and origin winery, built by Nik Weis' great-great-grandfather, was located in the middle of the town, close to the church. It's still there, but in 1947, Nik's grandfather Nicolaus Weis (1905-1969) decided to start one of the first private grapevine nurseries in Germany in addition to his winery. For that purpose, his winery was way too small and surrounded by other buildings. As a consequence, he built a new winery outside of his hometown on a little plateau. The winery was named after one of the Christian patron Saints of the Vintners, which is Saint Urban. Today, the winery's name "Nik Weis - St. Urbans-Hof" means "St. Urban's estate" run by the Nik Weis, the third generation.

The grapes for the Mosel Riesling come from vineyards which are located right around the winery buildings, where the Weis family owns 7 hectares of vineyard land (17 acres). The winery buildings were still under construction, when Nicolaus Weis planted the first vines next to them during the years from 1949 to 1953.

Many of these old vines are still there. Of course, in the meantime some of them died because of frost, drought, and diseases or because they got injured while ploughing, but most of them are still from the first plantings of Nik's grandfather. Wines that are made from grapes grown on old vines are usually higher appreciated because the vines root deeper than young vines and reach water much easier. Some say the wines are denser because old vines are less vigorous and automatically carry lower yields.

THE WINE

Being the window to the Riesling world of Nik Weis, the dry Mosel Riesling represents the philosophy of Nik Weis, whose goal is to produce authentic and unique wines that clearly show the characteristics of their origin. Therefore, grapes are harvested carefully before being pressed at low pressure. The fermentation is done with indigenous yeasts only in order to keep as much of the vineyard and its particular terroir as possible. No fining substances are used during the vinification process and wines are given all time they need to develop a full character and taste.

The Mosel Riesling delivers a beautiful, refined acidity and shares a wide range of fresh fruit like peaches, limes, quinces, apples and ripe grapefruits, as well as a composition of dried spices. The slate and alluvial soils on which the vines grow lend the Mosel Riesling its lively and light character and a refined structure with a subtle minerality.

A beautiful pairing for grilled sea bream with fresh herbs and salad, seafood pasta or veal dishes such as Vitello Tonnato.

