



NIK WEIS

ST. URBANS-HOF



RIESLING ESTATE BOTTLED FROM OLD VINES

HIGHLIGHTS/RATINGS

- Up to 80 years old vineyards in the Mosel and the Saar valley
- Traditional Mosel style Riesling with a subtle residual sweetness and a radiant minerality



Wine Spectator:

TOP 100 the most exciting wines of 2018 (#44)

Wine Spectator 100 Top Value Wines for 2020 (#90) (JG 2018)

Robert Parker: 90 p. (JG 2017)

Yves Beck: 90 p. (JG 2019)

INFORMATION

GRAPE VARIETY	100 % Riesling
TRELLISING	VSP and single post trellising
AGE OF VINES	40-60 years
PRODUCTION	fermented with indigenous yeasts in stainless steel tanks
SERVE AT	8°C
ALCOHOL	APPROX. 11.5 % VOL.

THE VINEYARD

Nik Weis is one of the few winemakers in his region to make wine from the Mosel and the Saar valley. Half of his 45 hectare (111 acres) property is located in the Saar valley, a sub appellation, where the microclimate is even cooler than in the Mosel area. This means that the difference between warm days and cool nights is more extreme and causes even better conditions for the development of many flavors in the skins of the berries. In comparison to the Mosel valley with its rather soft and blue slate soils, the slate in the Saar valley is either red or grey, causing a distinctive smoky and almost salty minerality.

Another particularity of Nik Weis is the wide spectrum of the age of his vines that goes up to 130 years. Having many old vineyard parcels is another key for making authentic and long-lasting wines since old vines root much deeper into the ground and gather more nutrients and minerals than young vines do. Also, they have a better water uptake which prevents them from drought and water shortage in warm summers. In addition to that, the grape cluster also change within the years for that old vines produce smaller berries with thicker skins. This results naturally into lower crop yields with a higher aromatic concentration and complexity.

WINE DESCRIPTION

Riesling estate bottled from old vines unites all particularities of Nik Weis: Grown on different kinds of slate, this wine comes from old vineyards in the Saar valley and was fermented with indigenous yeasts in stainless steel tanks in order to keep the fine and elegant body.

The nose is rather fruity and floral, while the elegant mouthfeel is dominated by fresh and fine flavors of ripe stone fruits such as peaches and yellow plums. The minerality of the slate soils delivers a salty and spicy character that goes perfectly along with the lively acidity and delicate medium sweetness. Riesling Estate Bottled from Old Vines invites every connoisseur for the next sip.

Dishes like Thai curries, poultry in piquant sauces, sweet and sour pork or game are delicious accompaniments to this classic Riesling.

