



NIK WEIS

ST. URBANS-HOF



WILTINGER ALTE REBEN

HIGHLIGHTS

1. Planted in 1905 – mostly uncrafted vines.
2. Proud winner of the “Crab a Riesling” blind tasting in Oslo – 3 times in a row

Wine Spectator: TOP 100 Best value wines for 2018

90 p. (vintage 2016)

Vinum Riesling Champion 2018 –
Germany’s best off-dry Riesling



Robert Parker: 93 p. (vintage 2019)

James Suckling: 93 p. (vintage 2019)

INFORMATION

GRAPE VARIETY	100 % Riesling
TRELLESING	Singe posts, partly VSP
AGE OF VINES	up to 114 years
AGEING	fermented with wild yeasts, aged in stainless steel tanks
SERVE AT	8°C
ALCOHOL	APPROX. 11,5 % VOL.

THE VINEYARD

Located in the Saar valley, the hilly vineyard site “Wiltinger Schlangengraben” is known for a typical light, fruity and mineral wine style, which is the result of perfect growing conditions in this special terroir. Generally, vines benefit from an excellent and never ending water supply due to many water veins and even small springs at the foot of the hill. In addition to that, the whole slope is entirely south-facing which increases temperature and direct sun radiation throughout the whole growing season. The soil consists of highly decomposed slate whose red color is an indicator for a higher amount of iron oxide, lending the wines a distinctive spiciness. Our main parcel was planted in the year of 1905 which makes it one of the oldest vineyards in the whole Mosel region with quite a few vines having survived the enormous phylloxera-crisis in the early 20th century. Other parcels were planted from the 1920ies to 1950ies and are obviously considered old vines as well. Since Nik Weis never clears old vineyards but replaces only sick plants by young ones, there are uncountable numbers of different ages and Riesling clones to be found in the Wiltinger Schlangengraben. One could say that it is a very old and absolutely multi-generational Riesling vineyard with the best potential to grow fruit-driven and multilayered wines with a remarkable spicy minerality. The Wiltinger “Alte Reben” (Ger. “Old Vines”) is a dedication to this rare treasure of nature and the principle of eternal viticulture.

THE WINE

With the vineyard being cultivated and harvested by hand, only fully ripe and healthy grapes are chosen for this Saar Riesling. After a gentle pressing and a night of natural sedimentation by gravitation, fermentation with wild yeasts takes place in stainless steel tanks. Afterwards, the young wine gets some weeks to rest and balance before it is bottled. Because of its unique terroir, this village wine from old vines succeeds through its interplay between stone fruit and spicy flavors. Eventually, it is the hint of natural residual sweetness which balances the refreshing acidity in a way that creates an impressive and multilayered taste of flavors such as wild herbs, quinces, peaches, citrus fruits, black pepper or Golden Delicious apples. In combination with the tight structure and almost salty minerality, the “Wiltinger Alte Reben” has a long and animating finish while remaining perfectly balanced and elegant on the palate.

Beautiful pairing for Vespers with charcuterie, cheese and spicy chutneys, “Wiener Schnitzel” with salt potatoes and cranberry compote or mildly spiced Curries.

