

Riesling!

2016 Kupfergrube Riesling GG „Reserve“ - Schlossböckelheim

VDP.GROSSES GEWÄCHS®

The “Kupfergrube Riesling GG Reserve” stayed on the lees in wooden vats for 2 years and after bottling matured for another 2 years in our wine library. The grapes harvested by hand were macerated, pressed, and fermented spontaneously in wooden vats. An expressive wine with a bouquet of orange zest and passion fruit as well as intense wild herbs aromas. On the palate the Kupfergrube GG Reserve presents a strong herbal aroma, accompanied with flint aromas and a vivid structure of acidity. The typical strong minerality is shown in the aftertaste and leads to a multilayered complexity.

Our favorite dish to the “Kupfergrube GG Reserve” is a deer stew with steamed pear filled with cranberry sauce and german noodles or we recommend a classic from our Gut Hermannsberg Restaurant: smoked, pulled lamb burger with fries.

Origin: Melaphyre and volcanic eruptive rock covered by carbon slate: it took thousand hours of labor to turn this former copper mine, with its rough and rocky landscape, into this vineyard. On the south-facing terraces, our grapes grow until they are perfectly ripened.



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| Classification VDP.GROSSES GEWÄCHS® | Alcohol 12,5 % |
| Sweetness Level Dry | Residual Sugar 2,9 g/l |
| Grape Variety Riesling | Acidity 8,4 g/l |
| Yield 30 hl/ha | Serving Temperature 8-12°C |
| Exposure South | Optimal Drinking Maturity 2023 – 2030 |
| Soil Melaphyre, Carbon Slate | |
| Inclination Steep Slope | |
| Vinification Combination of Stainless Steel Tanks and Oak Vats | |

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