

Riesling!

2019 Kupfergrube Schlossböckelheim Riesling GG RESERVE

VDP.GROSSES GEWÄCHS®

The Kupfergrube Riesling GG RESERVE presents itself as juicy, herbal, and finely spicy, with a balanced yellow fruit character. The hand-harvested grapes are macerated, pressed, spontaneously fermented, and then aged in both wood and stainless steel. On the nose, there are notes of candied fruits and early signs of maturity. On the palate, a complex interplay of flavors emerges with apricot and ripe nectarine, paired with a taut acidity structure, as well as smoky and herbal notes. The finish is characterized by a lively acidity and ripe stone fruit aromas, leading to profound complexity. This wine has immense aging potential.

Our favorite dish to pair with the Kupfergrube GG is braised ox cheeks with celery puree and Duchess potatoes.

Origin: Melaphyre, a volcanic eruptive rock, is covered by Carboniferous slate. Thousands of man-hours were needed at the beginning of the last century to transform the former copper mine and the surrounding rugged terrain into a vineyard. Today, the terraces rise purely south-facing. The grapes tolerate no mistakes and demand the utmost restraint even in the cellar.



Classification
VDP.GROSSES GEWÄCHS®

Alcohol
13,0 %

Taste
dry

Residual Sugar
4,8 g/l

Grape Variety
Riesling

Acidity
8,1 g/l

Yield
30 hl/ha

Serving Temperature
8-12 Grad

Orientation of the Vineyards
South

Drinkability
sofort – 2041

Soil
Melaphyre, Carboniferous slate

Slope
Steep Slope

Vinification
Combination of stainless steel and wood

Art. Nr.: 191113

AP- Nr. 775005301020

EAN- Code 750 ml : 4035384111932

EAN-Code 6x 750ml: 4035384111987