

Riesling! 2023 Felsenberg Schlossböckelheim Riesling GG

VDP.GROSSES GEWÄCHS

For our Felsenberg GG, only the best grapes are selectively hand-picked. After a short period of skin contact, the must undergoes spontaneous fermentation, partially in large oak barrels (Halbstückfass) and partially in stainless steel tanks. After fermentation, the wine matures on the lees for nearly a year. The Felsenberg GG is distinguished by its unique individuality, displaying pronounced yeasty and spicy notes. On the nose, the spontaneous fermentation reveals a complex structure reminiscent of smoky and ripe fruit aromas. On the palate, it presents an elegant structure with lively acidity. The interplay of ripe stone fruit aromas and the characteristic herbal spice of the vineyard lends the wine high complexity, with a long-lasting, salty finish. This wine has enormous aging potential.

The Felsenberg GG is a versatile food companion, pairing well with both steamed Mediterranean dishes and grilled foods with roasted flavors.

Origin: Located between the left bank of the Nahe River and rugged cliffs of volcanic melaphyre, our Felsenberg vineyard is situated near Schlossböckelheim. Here, the valley opens up, allowing the steep slope to benefit significantly from the evening sun. Due to this warmth and the autumn mists, a greenhouse effect occurs, leading to the exceptional ripeness of the grapes and the production of elegantly fruity wines.



Classification
VDP.GROSSES GEWÄCHS®

Taste
dry

Grape Variety
Riesling

Yield
30 hl/ha

Orientation of the Vineyards
South

Soil
Melaphyr

Slope
Steep Slope

Vinification
Combination of stainless steel and wood

Alcohol
12,0 %

Residual Sugar
2,6 g/l

Acidity
7,6 g/l

Serving Temperature
8-12 Grad

Drinkability
sofort – 2041

Art. Nr.: 235213

AP- Nr. 775005302524

EAN 750 ml: 4035384521335

EAN 6x750 ml: 4035384521380