

Riesling!

2023 Steinberg Niederhausen Riesling GG

VDP.GROSSES GEWÄCHS®

The Steinberg GG presents itself with an intense mineral character, with citrus and slightly yeasty aromas noticeable on the nose. The combination of the perfect harvest time, the resulting fine fruit aromas, and the layered minerality creates a complex overall picture. The harmonious acidity structure enhances the drinkability, supported by gentle tannins, and gives the wine an impressive and dense mouthfeel with a long-lasting, creamy finish.

For pairing, we recommend pan-seared monkfish with a fennel foam.

Origin: The name of the VDP.GROSSE LAGE Steinberg derives from the very high, hard, and light-colored stone content in the soil. On the porphyry soils with a sparse loess layer, vines up to 40 years old are planted. Here, grapes grow that produce distinctive wines with complex aromas and crystalline minerality. Cooling west winds ensure that the wines achieve their balance.



Classification VDP.GROSSES GEWÄCHS®	Alcohol 12,0 %
Taste dry	Residual Sugar 2,0 g/l
Grape Variety Riesling	Acidity 7,3 g/l
Yield 30 hl/ha	Serving Temperature 8-12 Grad
Orientation of the Vineyards South, Southeast	Drinkability sofort – 2035
Soil Lemberg- Porphyrit	
Slope Steep slope	
Vinification Combination of stainless steel and wood	

Art. Nr.: 234213

AP- Nr. 775005302024

EAN 750 ml: 4035384421338

EAN 6x750 ml: 4035384421383

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