

Riesling!

2019 Hermannsberg Niederhausen Riesling GG RESERVE

VDP.GROSSES GEWÄCHS

We appreciate the unique beauty of our monopole site, Hermannsberg, which extends directly in front of the estate. Our GG Reserve wines are hand-harvested, undergo a short maceration period, and are spontaneously fermented. They then age on the lees in barrels for two years before being bottled and allowed to mature for an additional three years in our cellar. The Hermannsberg GG RESERVE impresses with its profound complexity, rounded off by aromas of candied fruits. On the nose, it reveals a powerful and juicy fullness with yeasty nuances and subtle tobacco notes. On the palate, it presents a taut acidity complemented by a slight aging aroma. The finish is delicate and long-lasting with complex minerality and a salty finish.

Calf or poultry liver with sage and mashed potatoes is a harmonious pairing. Also, dishes cooked with a lot of herbs and strong seasoning, such as grilled sea bream with creamy risotto, complement the wine excellently.

Origin: Less than 200 meters from the Kupfergrube, yet its soils and characteristics could not be more different: clay slate in the subsoil overlaid with loess. Melaphyre was introduced into the vineyard over 100 years ago during mining activities.



Classification VDP.GROSSES GEWÄCHS®	Alcohol 12,5 %
Taste dry	Residual Sugar 4,8 g/l
Grape Variety Riesling	Acidity 7,7 g/l
Yield 30 hl/ha	Serving Temperature 8-12 Grad
Orientation of the Vineyards South	Drinkability sofort – 2041
Soil Clay slate, Loess, Melaphyre	
Slope Steep Slope	

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EAN 750 ml: 4035384211939

EAN 6x750 ml: 4035384211984