

Riesling!

2020 Hermannsberg Niederhausen Riesling GG RESERVE

VDP.GROSSES GEWÄCHS

We treasure the unique beauty of our Hermannsberg monopole site, which stretches out directly in front of the manor house. Our GG Reserve wines are hand-harvested, undergo a short period of skin contact, and are then spontaneously fermented. They mature on the lees in wooden barrels for two years before being bottled and aged for another three years in our cellar to reach optimal bottle maturity.

The Hermannsberg GG RESERVE impresses with its profound complexity, complemented by aromas of candied fruits. On the nose, it reveals a rich and juicy fullness with yeasty nuances reminiscent of tobacco. On the palate, a taut yet balanced acidity is rounded out by subtle notes of maturity. The finish is long, citrus-driven, with complex minerality and a salty touch.

A harmonious pairing: veal or poultry liver with sage and mashed potatoes. It also pairs beautifully with grilled fish and creamy risottos.

Origin: Located less than 200 meters from the Kupfergrube site, yet its soils and their characteristics couldn't be more different: clay slate subsoil topped with loess. Over 100 years ago, melaphyre was introduced into the vineyard during mining operations.



Classification VDP.GROSSES GEWÄCHS®	Alcohol 12,5 %
Taste dry	Residual Sugar 4,1 g/l
Grape Variety Riesling	Acidity 6,8 g/l
Yield 30 hl/ha	Serving Temperature 8-12 Grad
Orientation of the Vineyards South	Drinkability sofort – 2042
Soil Clay slate, Loess, Melaphyre	
Slope Steep Slope	

Art. Nr.: 202113

AP- Nr. 775005305221

EAN 750 ml: 4035384211038

EAN 6x750 ml: 4035384211083

GUT HERMANNSBERG

Ehemalige Weinbaudomäne | 55585 Niederhausen-Nahe | Germany

Telefon + 49 (0) 67 58 -92 50-0 | Telefax + 49 (0) 67 58 -92 50-19

E-Mail info@gut-hermannsberg.de | Internet www.gut-hermannsberg.de | Facebook facebook.com/Gut-Hermannsberg