

*Riesling!***2020 Kupfergrube Schlossböckelheim Riesling GG RESERVE**

VDP.GROSSES GEWÄCHS®

The Kupfergrube Riesling GG RESERVE presents itself as juicy, herbal, and spicy. The hand-harvested grapes are crushed, gently pressed, spontaneously fermented, and then matured in both wood and stainless steel. On the nose, it reveals notes of candied fruit and early signs of maturity, accompanied by a fine, spicy reductive character. On the palate, a complex interplay of aromas unfolds, with citrus notes reminiscent of grapefruit and lime. The perfectly balanced acidity framework underscores the smoky, spicy finish. A wine of deep complexity and immense aging potential.

Our favorite pairing for the Kupfergrube GG is braised dishes, such as ox cheeks with celery purée and duchess potatoes.

**Origin:** Melaphyre, a volcanic eruptive rock, is overlaid by introduced carboniferous slate. At the beginning of the last century, thousands of hours of labor were needed to transform the former copper mine and the surrounding rugged terrain into a vineyard. Today, the terraces rise steeply, fully south-facing. The grapes do not forgive any mistakes and demand the utmost restraint in the cellar.



Classification  
**VDP.GROSSES GEWÄCHS®**

Taste  
**dry**

Grape Variety  
**Riesling**

Yield  
**30 hl/ha**

Orientation of the Vineyards  
**South**

Soil  
**Melaphyre, Carboniferous slate**

Slope  
**Steep Slope**

Vinification  
**Combination of stainless steel and wood**

Alcohol  
**12,5 %**

Residual Sugar  
**1,8 g/l**

Acidity  
**6,9 g/l**

Serving Temperature  
**8-12 Grad**

Drinkability  
**sofort – 2042**

Art. Nr.: 201113

AP- Nr. 775005301021

EAN- Code 750 ml : 4035384111031

EAN-Code 6x 750ml: 4035384111086