

## WEINPASS

## Riesling!

## 2018 Steinterrassen Riesling

SELEKTION AUS GROSSEN LAGEN

This dry white is as close as it gets to a Großes Gewächs without the letters GG being written on the label and embossed in the glass bottle. The Riesling grapes from the old vines on 3 steep terraces in our In der Rossel parcel (part of the Klamm site) are the base with which our winemaker Karsten Peter blends casks of dry Riesling from other nearby GG / "Grand Cru" sites to create the 2018 Steinterrassen. The extremely warm 2018 growing season gave us wines with exceptional ripeness and pronounced exotic fruit aromas, but also plenty of wild herbs character. The alcoholic content remains very close to 13% and there is no trace of opulence, rather this is a sleek and very elegant wine. The 2018 Steinterrassen is a remarkably elegant dry wine that's only just beginning to show its best and could age for decades. In fact, it's everything that you'd expect from a GG, but for a remarkably friendly price.

<u>Terroir:</u> The rhyolite soil of our parcel in the Klamm strongly marks this wine giving it a firm structure and delicate smoky notes. This side of the wine will become more prominent after it has matured in the bottle for a further two to three years. The stunning 2015 Steinterrassen, which is only reaching the beginning of its mature best gives a good idea of the direction that the 2018 will take if you have the patience to wait.



Classification Selection from VDP.GROSSE LAGE
VDP.GROSSE LAGE ®
VDF.GROSSE LAGE
Flavor Profile
dry
Grape Variety
100 % Riesling
Yield
40 hl/ha
Vineyard Exposure:
south-facing
Soil Types
principally rhyolite, slate, melaphyr
Inclination
steep
•
Vinification
natural wooden casks & sainless steel
tanks

Alcohol 12,5 %
Unfermented Grape Sweetness 7,0 g/l
Acidity <b>7,2 g/l</b>
Drinking Temperature 8-12 ° Celsius
Recommended Drinking Period now – 2028

Art. Nr.: 189413 AP- Nr. 775005303019 EAN- Code bottle: 4035384941836 EAN- Code case: 4035384941881

