



GUT HERMANNSBERG  
VORMALS KÖNIGLICH-PREUSSISCHE  
WEINBAUDOMÄNE

# WEINPASS

## Riesling!

### 2018 Steinberg Riesling GG – Niederhausen

VDP.GROSSES GEWÄCHS®

After the 2017 Steinberg GG sold out many months ago we can now finally present the 2018! Since the first vintage in 2015 our Steinberg GG has always had a Chablis-like austerity and in 2018 the intense mineral character of this vineyard is once again apparent. However, the great ripeness of this exceptionally warm vintage has married a fine peach and apricot aroma to that austerity to create a complex whole that is simultaneously seductive and tantalizing. The gentle supporting tannins and the lemony acidity at the dry finish are there as in previous years, but this time they are wrapped in velvet. A spritz of natural carbon dioxide from the fermentation keeps the whole light on its feet.

Although the 2018 Steinberg GG is already a beauty, experience suggests it has great ageing potential (the small experimental production of 2013 is still very fresh). However, even a few months of extra maturation in the bottle will considerably augment the wine's compatibility with food. It has more than enough power to handle intense spices, including chili.

**Vineyard Site:** We own 5.5 hectares of vines in the steep, south-facing Steinberg. It lies above our monopole Hermannsberg site only a few hundred meters from the estate buildings and press house. The volcanic soil is of pale colored Lemberg porphyry that reflects much of the sun's energy. This combined with more wind than in the Hermannsberg, makes the Steinberg a rather cool site that shines in warm vintages like 2018.



Classification  
**VDP.GROSSES GEWÄCHS®**  
"Grand Cru"

Flavor Profile  
**dry**

Grape Variety  
**100 % Riesling**

Yield  
**40 hl/ha**

Vineyard Exposure:  
**south-facing**

Soil Types  
**Lemberg porphyry**

Inclination  
**steep**

Vinification  
**natural wooden casks & stainless steel tanks**

Alcohol  
**12,5 %**

Unfermented Grape Sweetness  
**6,3 g/l**

Acidity  
**7,0 g/l**

Drinking Temperature  
**8-12 ° Celsius**

Recommended Drinking Period  
**now – 2028**

Art. Nr.: 184213 AP- Nr. 775005302019 EAN- Code bottle: 4035387421833 EAN- Code case: 4035384421888