

Riesling!

2017 Hermannsberg Riesling GG RESERVE– Niederhausen

VDP.GROSSES GEWÄCHS

We love the unique beauty of our monopoly vineyard “Hermannsberg” which is located directly in front of our manor house. Our “GG RESERVE” wines are handpicked, after a short maceration period spontaneously fermented and staying on the lees in barrels for two more years before bottling. Afterwards we add three years of bottle maturation under perfect conditions in our cellars. The 2017 Hermannsberg GG RESERVE trumps with its deep complexity and a unique play of aromas. It presents a bouquet of orange zest, candied fruits, and light yeasty flavors. Due to the long maturation, the wine developed a complex texture on the palate. The mouthwatering taste of ripe stone fruits, smokey and spicy aromas are in great balance with a well embedded acidity. A dry, citric finish with light tannins.

Veal or Poultry Liver with sage and mashed potatoes matches harmoniously with the 2017 Hermannsberg GG RESERVE. It also accompanies dishes cooked with a variation of herbs and powerful spiciness like grilled seabream served with a creamy Risotto.

Origin: The “Hermannsberg” is the only one out of the 7 VDP.Grosse Lage/ Grand Cru vineyard sites with a clay-slate bedrock. A layer of loess, a wind born sediment, on top of the slate gives the wines their richness. Melaphyre was brought to the vineyard during mining over 100 years ago.



Classification VDP.GROSSES GEWÄCHS®	Alcohol content 13,0 %
Sweetness Level Dry	Residual Sugar 5,3 g/l
Grape variety Riesling	Acidity 8,1 g/l
Yield 30 hl/ha	Serving Temperature 8-12°C
Exposure South	Optimal Drinking Maturity Now – 2040
Soil Clay Slate, Loess, Melaphyre	
Inclination Steep Slope	