

Riesling!

2017 Kupfergrube Riesling GG RESERVE - Schlossböckelheim

VDP.GROSSES GEWÄCHS®

The “Kupfergrube Riesling GG Reserve” stayed on the lees in barrels for two years before we bottled the wine and let it mature in our cellars. The handpicked grapes are macerated, pressed, and spontaneously fermented before maturing in oak vats and stainless steel tanks. An expressive wine with aromas of pink grapefruit, yellow apples, intense flint- and smokey fragrances. On the palate the 2017 “Kupfergrube Riesling GG RESERVE” presents an extreme herbal spiciness paired with an aroma reminding of black tea and grapefruit. The impressive structure of acidity adds a youthful freshness. The aftertaste demonstrates the typical strong and salty minerality leading to an impressive complexity.

We love to pair the 2017 “Kupfergrube Riesling GG RESERVE” with a loin of saltmarsh lamb with rosemary potatoes and a hearty game-jus.

Origin: Melaphyre, volcanic eruptive rock covered by carbonated slate. In the beginning of the last century, it took thousands of hours of hard labor to turn the former copper mine and the surrounding rocky landscape into the unique vineyard now known as “Kupfergrube”. Today the terraces arise purely south oriented. The vines do not forgive any mistakes and demand a high level of containment even in the cellar.



Klassifikation VDP.GROSSES GEWÄCHS®	Alkohol 12,5 %
Geschmack Trocken	Restzucker 5,6 g/l
Rebsorte Riesling	Säure 7,8 g/l
Ertrag 30 hl/ha	Trinktemperatur 8-12 Grad
Ausrichtung der Lage Süden	Trinkreife sofort – 2040
Boden Melaphyr, Carbonschiefer	
Neigung Steillage	
Ausbau Halbstück und Edelstahl	

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EAN- Code 750 ml : 4035384111734

EAN-Code 6x 750ml: 4035384111789