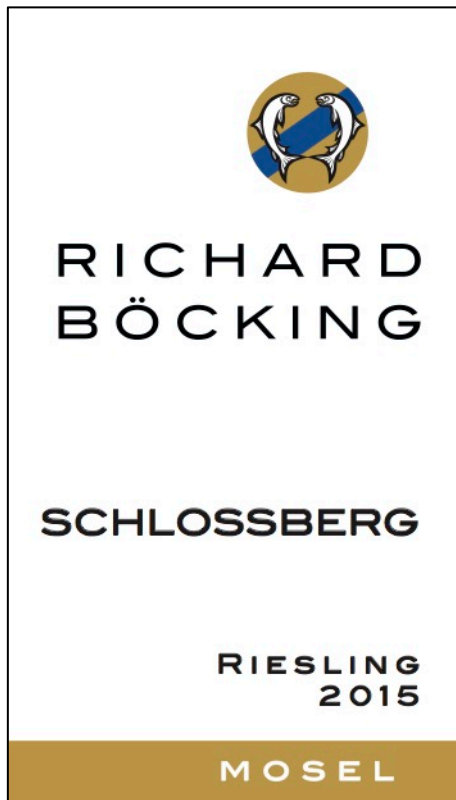


Wine Profile



2015 Schlossberg Mosel, Germany

Vintage: 2015

Fruit: 100% Riesling

Appellation: Traben-Trarbach, Germany

Vineyard: The fruit for this wine comes from our sustainably farmed vineyards covered in blue and grey slate and brown quartz. The Schlossberg is known for the extreme pitch of the slopes high above the Mosel. This wine comes exclusively from ungrafted, old vines, up to 80 years old. Riesling vines have been cultivated on this spot since the 17th Century.

Harvest Dates: late October 2015

Specifications: 10% alcohol, 13.4 g/l residual sugar, 6.0 g/l total acidity

Production Notes: The fruit for this wine is deep, rich and intense, produced only from the best and oldest vines in this vineyard (up to 80 years old). It is carefully hand picked later in the season to allow for ideal ripeness. All fruit is painstakingly hand sorted to allow only the best grapes to be crushed for the Grand Cru. The juice is fermented by natural occurring yeast only- no added cultures- slowly at cold temperatures until the perfect balance of acidity and fruit is reached. The wine was aged sur lies for 10 months, then aged in 100% German oak barriques. This wine was bottled on 29 July 2016.

Tasting Notes: This close-to-dry wine displays the perfect balance between pure, rich fresh fruit and mineral flavors indicative of the Scholssberg vineyard. It displays a juicy and flowery bouquet; yellow blossoms, green apple with a powerful finish. This wine can be enjoyed now and through 2020.

2,300 Bottles available for the US



WEINGUT RICHARD BÖCKING

WEINBAU SEIT 1624

TRABEN-TRARBACH • MITTELMOSEL