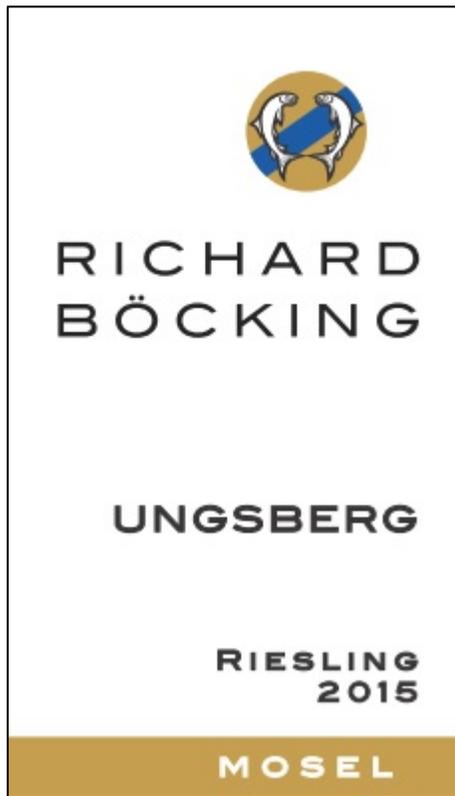


Wine Profile



2015 Ungerberg Mosel, Germany

Vintage: 2015

Fruit: 100% Riesling

Appellation: Traben-Trarbach, Germany

Vineyard: The fruit for this wine comes from our sustainably farmed vineyards on breathtakingly steep slopes high above the Mosel River. These south-facing slopes are covered in blue and brown slate with quartz deposits near the roots. The Ungerberg is known for the extreme pitch of the slopes, as well as for the herbal spices from the healing herbs grown in the vineyard since the Roman-Celtic era. This wine comes primarily from ungrafted, old vines, 40-60 years old. Riesling vines have been cultivated on this spot since the 17th Century.

Harvest Dates: late October 2015

Specifications: 10.5% alcohol, 6.8 g/l residual sugar, 7.8 g/l total acidity

Production Notes: The fruit for this wine is deep, rich and intense, produced only from the healthiest and oldest vines in this vineyard (40-60 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 100% German in oak barriques. This wine was bottled on 22 August 2015.

Tasting Notes: This sleek, dry wine displays the perfect balance between pure, rich fresh fruit and mineral flavors. The nose offers the typical spice of the Ungerberg scents of yellow herbs like chamomile and saffron. A powerful Riesling with great structure. This wine can be enjoyed now and through 2020.

1,800 bottles produced



WEINGUT RICHARD BÖCKING
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