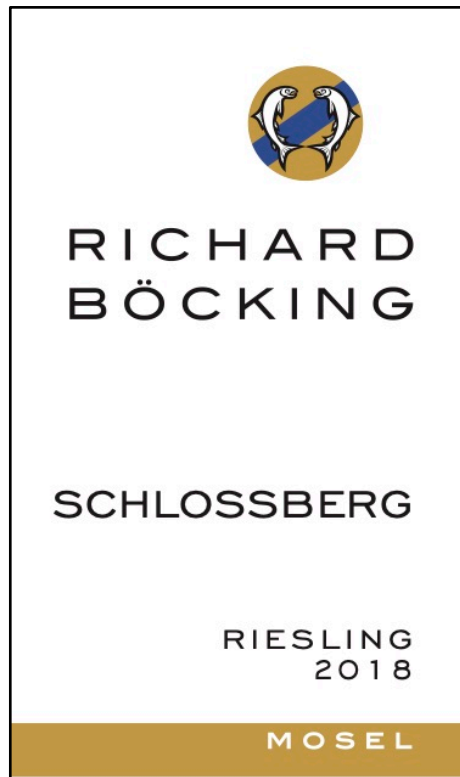


Wine Profile



2018 Schlossberg Mosel, Germany

Vintage: 2018

Fruit: 100% Riesling

Appellation: Traben-Trarbach, Germany

Vineyard: The fruit for this wine comes from our sustainably farmed Schlossberg vineyard 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 from predominately ungrafted, old vines, up to 80 years old. Grapevines have been cultivated on this spot since the 17th Century.

Harvest Dates: late October 2018

Specifications: 11.5% alcohol, 15 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 best and oldest vines in this vineyard. 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 naturally occurring yeast only- no added cultures- slowly at cold temperatures until the perfect balance of acidity and fruit is reached. The wine was aged on natural yeasts for 8 months, then aged in 100% German and French oak barrels. This wine was bottled on 17 August 2019.

Tasting Notes: This off-dry wine offers a complex nose of baking spices and apple. Flavors of green apple, green grass and lemongrass shine in the wine. The wine is well structured on the palate where a touch of creaminess gives way to a firmly tart feel with a long and lemony finish. This wine can be enjoyed now and through 2030.



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