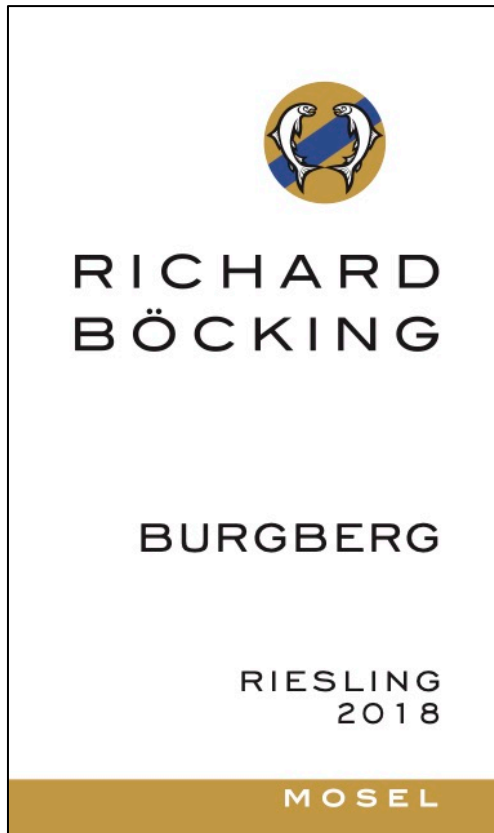


Wine Profile



2018 Burgberg Mosel, Germany

Vintage: 2018

Fruit: 100% Riesling

Appellation: Traben-Trarbach, Germany

Vineyard: The fruit for this dry wine comes from our sustainably farmed Burgberg vineyard on breathtakingly steep slopes high above the Mosel River. These southwest-facing slopes are covered in blue and brown slate with quartz deposits near the roots. This wine comes primarily from ungrafted, old vines, up to 75 years old, along with newer plantings. Riesling vines have been cultivated on this spot since the 17th Century.

Harvest Dates: late October 2018.

Specifications: 13.5% alcohol, 3.4 g/l residual sugar, 6.6 g/l total acidity.

Production Notes: The fruit for this wine is deep, rich and intense, produced primarily from the best and oldest vines in this vineyard, along with newer plantings. 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 this grand cru. The juice is fermented 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% French oak barrels. This wine was bottled on 17 August 2019.

Tasting Notes: This strong, powerful, higher-alcohol wine displays an excellent balance of straight acidity and sugar. After a great floral bouquet on the nose, the flavors are field and wild herbs, pineapple, banana and lemon verbena indicative of the Burgberg vineyard. This Riesling has a powerful finish that ends clean and bright. This wine can be enjoyed 2020-through 2030.



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