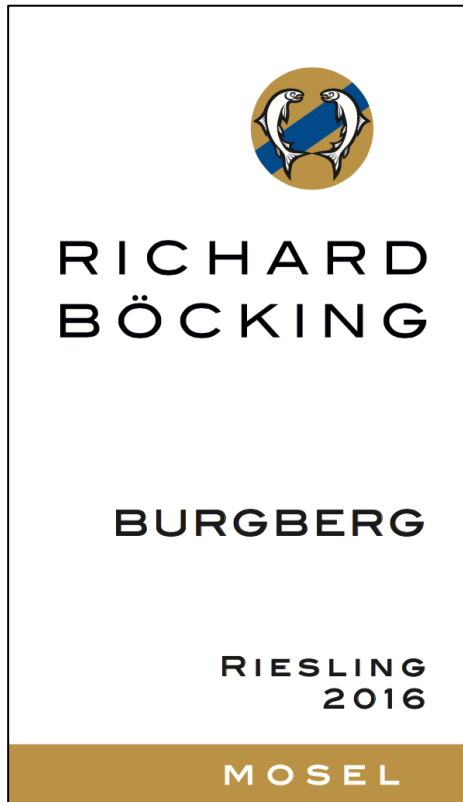


Wine Profile



2016 Burgberg Mosel, Germany

Vintage: 2016

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 south west-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. Riesling vines have been cultivated on this spot since the 17th Century.

Harvest Dates: late October 2016.

Specifications: 11% alcohol, 8.7 g/l residual sugar, 6.7 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 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 on natural yeasts for 10 months, then aged in 100% German oak barrels. This wine was bottled on 15 August 2016.

Tasting Notes: This sleek, bright, dry wine displays the perfect balance between pure, clean fresh fruit and mineral flavors with a hint of pineapple and banana indicative of the Burgberg vineyard. This is a complex Riesling with great structure. This wine can be enjoyed 2018-through 2030.

900 bottles produced



WEINGUT RICHARD BÖCKING

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